

THE NATIONAL *Provisioner*

NOVEMBER 15, 1952

Leading Publication in the Meat Packing and Allied Industries Since 1891



HAVE YOU A HARD HITTING MERCHANDISING CAMPAIGN TO

Promote Chunk Sales?

- ✓ Are you aware of the maximum value chunks give to the Consumer?
- ✓ Do you know what kind of package the Consumer Wants (to get maximum value)?
- ✓ Do you now have positive Consumer brand identification on your Balogna?

Your TEE-PAK Salesman has complete information about a new, hard-hitting Merchandising Program for chunks!

To learn details about this big, profit-making plan, Contact him or write to Chunk Merchandising Department, TEE-PAK!



TRANSPARENT PACKAGE CO.



3520 S. MORGAN ST., CHICAGO 9, ILL.

428 WASHINGTON ST., NEW YORK, N.Y.

718 TERMINAL BLDG., TORONTO, CANADA

**NOW...
A NEW
AND
FINER
SILENT
CUTTER** with the new
"FULL-FLO" side unloading!



Buffalo
QUALITY SAUSAGE
MACHINERY

for more than 80 years

**THIS STAMP CARRIES
A QUALITY MESSAGE**

Leaders in presenting features that increase efficiency and safeguard quality. Dependable performance with maximum safety and sanitation. A complete line to suit every requirement. Service from coast to coast by factory-trained experts.



This newest "Buffalo" development is based on extensive research of industry requirements for an efficient, streamlined, all-purpose, easily operated cutter. The machine embodies a new unloading principle offering better product quality control, and other new features providing for increased sanitation, easier maintenance and simpler operation. Among these improved design features that you will want to check . . .

- **UNLOADING** with new flat disc and contour plow. Directional flow of the product is utilized to unload the machine completely without manual aid.
- **AUTOMATIC LUBRICATION**—all bearings are meter-lubricated through a central oil system, eliminating manual lubrication and assuring maximum service life.
- **MICRO-KNIFE COLLAR** provides positive locking of knives in position, permits fast, accurate, easy resetting.
- **CONTROLS** centralized in one station to simplify operation
- **BOWL SCRAPER** spring loaded for automatic alignment at all times.
- **LOCALIZED DRIVES** ● **FULL-CIRCLE REMOVABLE APRON GUARD**
- **INTEGRAL MOTOR BASE** ● **NON-CORROSIVE KNIFE SHAFT**
- **EXTRA BROAD INWARD-TAPERED LEGS**

— Write Today for Illustrated Folder! —

I am interested in the new and finer Model 70-X Silent Cutter. Please send descriptive folder:

Name _____

Company _____

Address _____

City, Zone, State _____

JOHN E. SMITH'S SONS CO.
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BUFFALO 3, N. Y.

Sales and Service Offices in Principal Cities

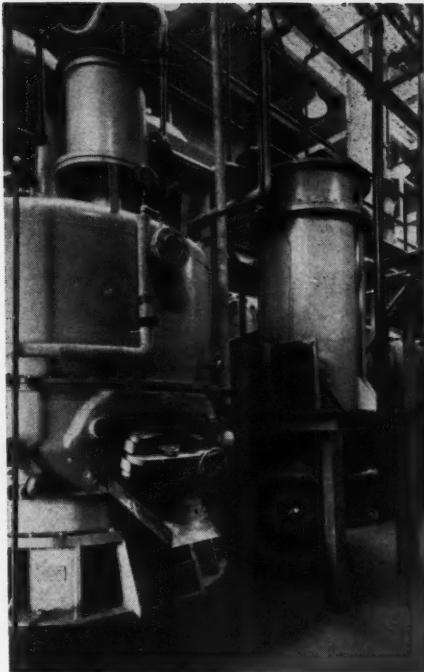
Born with a Heritage to Serve You...

griffith's®
SEASONINGS

"Just as good" isn't good enough! That is Griffith's precept.

Like every product developed in The Griffith Laboratories and test-proved before ever released to food processors, Griffith's blended seasonings—Purified* ground spice, Solublized, and Liquid spice—possess distinct qualities to benefit users.

"The Taste of Sunshine, All the Time!" describes the high standard of flavor quality maintained in these spices. Griffith's own process of extraction, and unmatched experience in blending, assure ideal flavor-control in the seasoning of your products.



PURIFIED* GROUND SPICE and CEREAL BINDERS—Processed to minimize risk of spoilage from foreign substances. *U. S. Sterilization Pat. Nos. 2107697, 2189947, 2189949.

THE *griffith*
LABORATORIES, INC.



CHICAGO 9, 1415 W. 37th St. • NEWARK 5, 37 Empire St. • LOS ANGELES 58, 4900 Gifford Ave.

In Canada—The Griffith Laboratories, Ltd. • TORONTO 2, 115 George St.

Another triumph of Griffith research—devoted solely to better food processing

Top Flavor

IMPROVED FLAVOR

IN WILSON'S NATURAL CASINGS



Happy holiday season—or all during the year—there's
a constant demand for Wilson's Natural Casings.

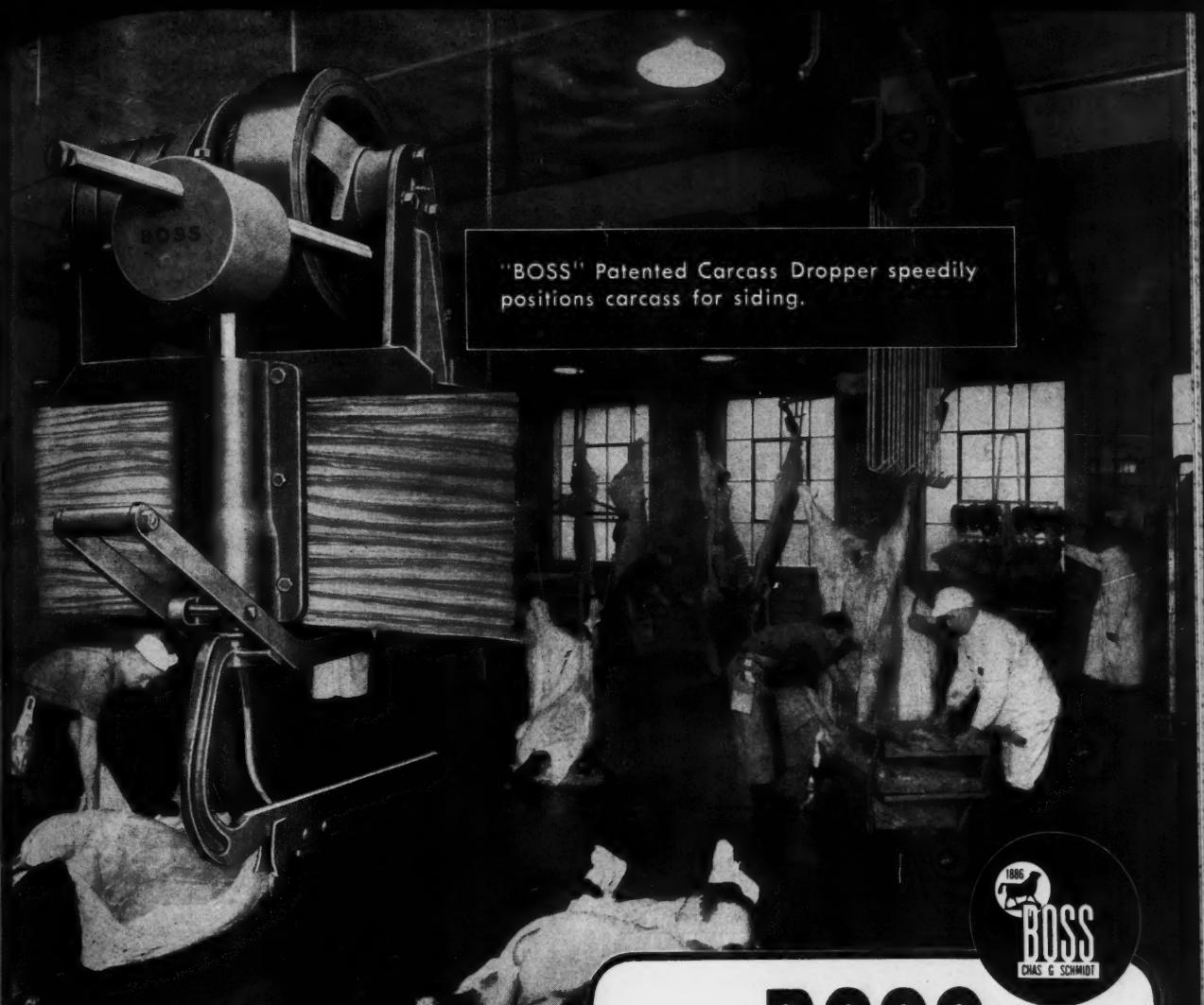
You can expect bigger sales of pork sausage
when they're packed in Wilson's Natural Casings.

IN EVERY WAY SAUSAGE IS BEST IN

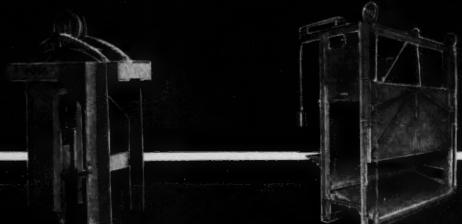
Wilson's Natural Casings



General Offices: Chicago 9, Illinois



"BOSS" Patented Carcass Dropper speedily positions carcass for siding.



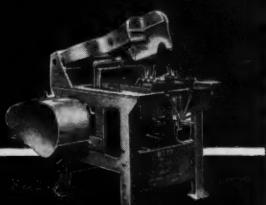
"BOSS" Landing Device for smooth and sure transfer of animal from hoist to rail.



"BOSS" Knocking Pens, single or tandem, position animal properly and deliver it to hoisting location without manual assistance.



"BOSS" Beef Hoists use standard, brake type motors, and are offered in 5 H.P. and 7½ H.P. motor sizes. There is also a special hoist which uses a 3 H.P. motor.



"BOSS" Beef Headsplitter No. 424 PATENT PENDING.



BOSS

BEEF KILLING EQUIPMENT

Proud of your beef department crew? Want to show them some extra consideration? Install BOSS Balanced Beef Handling Equipment and do yourself a favor, too!

BOSS Equipment is strong and safe. BOSS Equipment is swift and sure. BOSS Equipment is balanced.

Investigate the idea now! We will be glad to explain the many exclusive features and patented devices which co-operate to make BOSS Beef Killing Equipment first choice among the men who use it.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

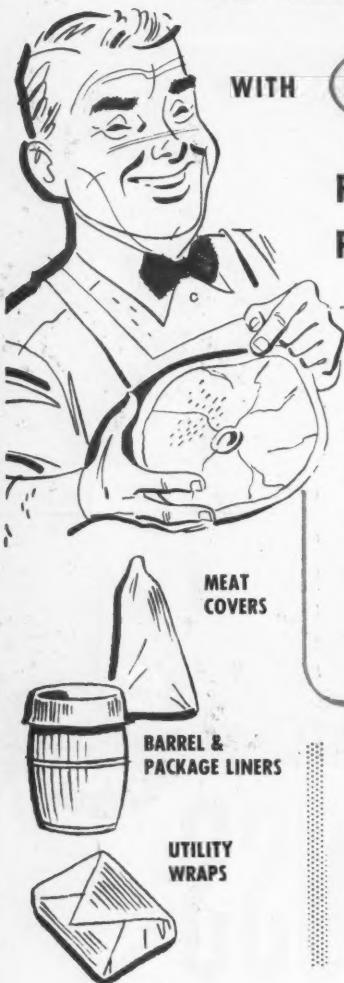
THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

Cut meat losses to the bone

WITH



PROTECTIVE PACKAGING



Prevent
loss of bloom!
freezer burn!
dehydration!
contamination!

ELASTIKRAFT

treated Kraft creped
for stretch!

CORRUCREPE

treated, creped and
corrugated for all-
directional stretch!

cindus

Elastikraft and Corrucrepe permit fast, easy, tight-fitting protection for all shapes and sizes of cuts . . . for liners and utility wraps . . . available in sheets, rolls and bags for easy handling and top protection. Elastikraft and Corrucrepe meet necessary government specifications; offer a wide choice of percentages of waxing and come in either regular or wet-strength treated Kraft. To help cut your meat losses to the bone, call the nearest CINDUS Salesman for details, or write:



Cincinnati Industries Inc.

519 STATION AVE., CINCINNATI (LOCKLAND) 15, OHIO

30 Years of Outstanding Service to the Meat Packing Industry

THE NATIONAL

Provisioner



VOLUME 127 NOVEMBER 15, 1952 NUMBER 20

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THE NATIONAL PROVISIONER
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ANNUAL MEAT PACKERS GUIDE

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Upgrade your profits with upgraded lard



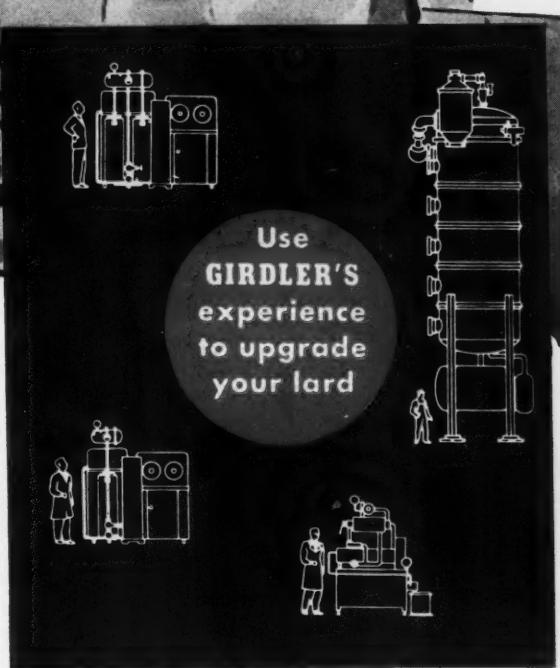
HOUSEWIVES are brand-name conscious of fine shortening . . . with its smooth, creamy texture. They know the flavor is neutral. They know it keeps without refrigeration.

That's why you'll profit by deodorizing and stabilizing lard to produce fine shortening. It means greater sales, faster turnover of your brand.

The first step in upgrading your lard is to call on Girdler for an engineering analysis. Girdler's experience includes the design and construction of complete lard-base shortening plants. This complete service covers process engineering and the application of VOTATOR Deodorizers and VOTATOR Lard Processing Apparatus for continuous processing with a minimum of labor and floor space.

Call or write today for further information. The Girdler Corporation, Votator Division, Louisville 1, Kentucky.

VOTATOR is a registered trade mark of The Girdler Corporation



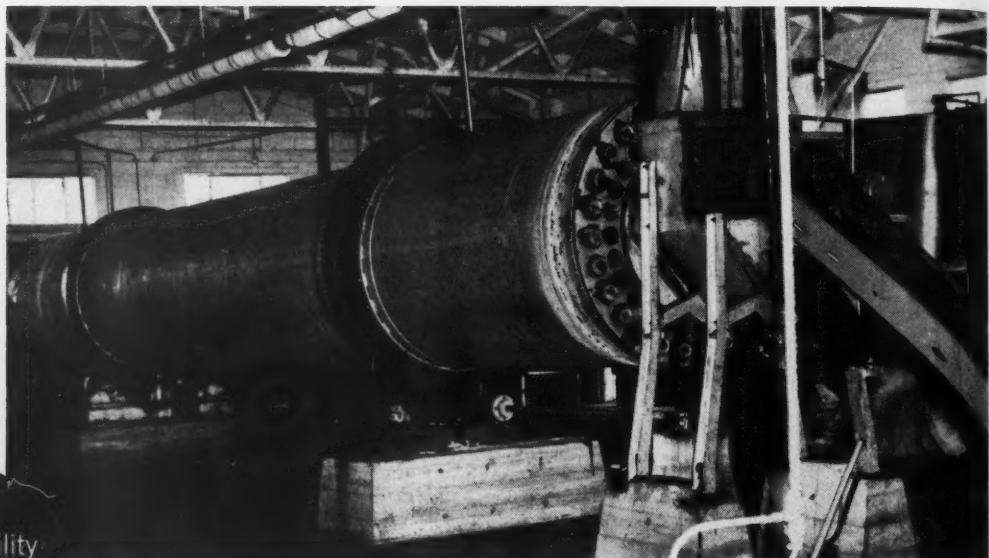
VOTATOR Lard Processing Units are designed for capacities of 3000, 5000, and 10,000 pounds per hour. VOTATOR Deodorizer requires less than half the stripping and vacuum steam needed for batch methods.

The GIRDLER Corporation
VOTATOR DIVISION

Louisville
method

doubles your
cooking capacity—

cuts your costs in half



for
dependability
see
General
American

creative
engineering
design
construction
installation

A single Louisville Steam Tube Dryer has doubled the efficiency of this modern rendering plant*. It now discharges the offal from several "batch" cookers in less than half the normal cooking and drying time.

The Louisville method has also helped this plant reduce its unit cost and increase its efficiency in these ways:

- Less total electricity required.
- Motor maintenance and replacement reduced.
- Less total steam required.
- Less maintenance and increased life for "batch cookers" by discharging the material before it becomes gluey and abrasive.
- Same labor handles additional capacity.
- Stack odors slight and easily controlled if necessary.
- Operates efficiently on all kinds of offal, blood, cracklings, steep water and manure.

Let us send an engineer to help you make these savings, too.



LOUISVILLE DRYING MACHINERY UNIT

Over 50 years of creative
drying engineering

*Name on request

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Dryer Sales Offices: 139 South Fourth Street, Louisville 2, Kentucky
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OFFICES IN ALL PRINCIPAL CITIES

Other General American Equipment: Turbo-Mixers • Evaporators
Dewaterers • Towers • Tanks • Bins • Filters • Pressure Vessels.

Where only the best is a bargain!

If
On a really tough hauling job, a truck's either got it, or it hasn't.

You either make money or you lose it. Only the *best* truck engineered for the job is a bargain for the operator.

That's why you see so many Internationals on tough jobs. That's why you'll be money ahead to see your International Truck Dealer or Branch and get the *best* truck engineered for your job. Why not make it soon?

INTERNATIONAL HARVESTER COMPANY • CHICAGO

Get the facts about International's features:



- All-truck engines—exclusively for truck work—built in the world's largest truck engine plant.
- The "roomiest, most comfortable cab on the road"—the Comfo-Vision Cab designed by drivers for drivers.
- Super-steering system—more positive control, easier handling and 37° turning angle.
- Traditional truck toughness that has kept International first in heavy-duty truck sales for 20 straight years.
- 115 basic models . . . everything from ½-ton pickups to 90,000 lbs. GVW ratings.
- America's largest exclusive truck service organization.



International Harvester Builds McCormick Farm Equipment and Farmall Tractors . . . Motor Trucks . . . Industrial Power . . . Refrigerators and Freezers

INTERNATIONAL TRUCKS



"Standard of the Highway"



Model L-160 with insulated van body,
142-in. wheelbase, 14,000 lbs. GVW

FOR NEARLY 50 YEARS . . . THE



HELLER'S MICROSIZED **QUICK ACTION PICKLE**



**JUICIER...
MORE FLAVORFUL**

Heller's Quick Action Pickle retains the rich meat juices and emphasizes their flavor.



MANUFACTURING CHEMISTS SERVING THE FOOD INDUSTRY SINCE 1893



B. Heller & Company

Calumet Ave. at 40th Street

Chicago 15, Illinois

With This NEW Improvement Niagara "No-Frost Method" puts you a big step ahead in trouble-free, automatic refrigeration or freezing

Niagara "No-Frost Method" keeps frost and ice COMPLETELY OUT of your cooling, chilling, freezing or cold storage.

It uses Niagara No Frost Liquid Spray to keep frost and ice from ever forming. It gives you, automatically, refrigeration with no defrosting, and full capacity NEVER cut down by ice building up progressively on refrigeration coils.

Now, a NEW design No Frost Liquid concentrator, using a new principle, takes away moisture as fast as it is condensed by evaporating it at low temperature—not boiling it away at high temperature. It has 14 times the capacity of the old method per dollar of investment—one concentrator will handle a battery of high capacity spray coolers.

This gives you more refrigeration at lower cost; less machinery in less space. You operate at high suction pressure, saving power and wear and tear on compressors.

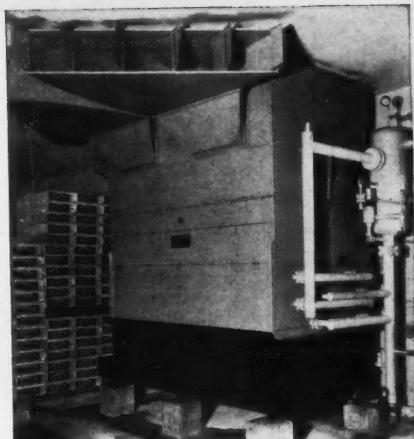
The extra capacity and lower cost both for equipment and operating makes this method advantageous for every type of refrigeration use—both for freezing and for moderate temperatures—for large "live" loads as in meat chilling or in fruit and vegetable pre-cooling—for rooms that are filled and emptied of product daily, such as milk rooms and terminal storage warehouses.

You get true trouble-free refrigeration . . . No brine . . . no salt solution . . . no dirt . . . no mess . . . It is entirely clean; you get rid of dirt and odors. You reduce both equipment and operating costs.

With Niagara "No-Frost Method" you easily keep constant temperature of products in your rooms, improve quality, get more production.

There are two series of concentrators: one, with evaporating capacity up to 6 gal. of water per hour, is economical for small freezing or hardening rooms, milk rooms, single room storage. The other, evaporating up to 36 gal. per hour, serves a battery of large coolers as in multiple floor cold storages, large chilling, freezing or pre-cooling plants.

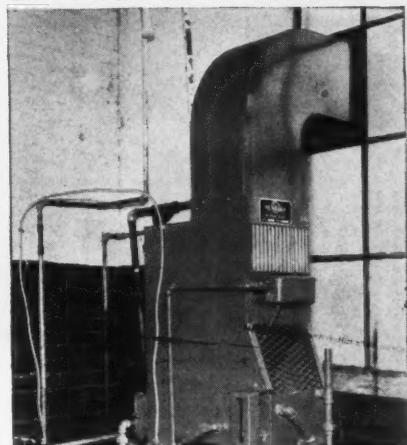
For complete information write to the Niagara Blower Company, Dept. NP, 405 Lexington Avenue, New York 17, New York.



Niagara No Frost Spray Coolers

PATENTED

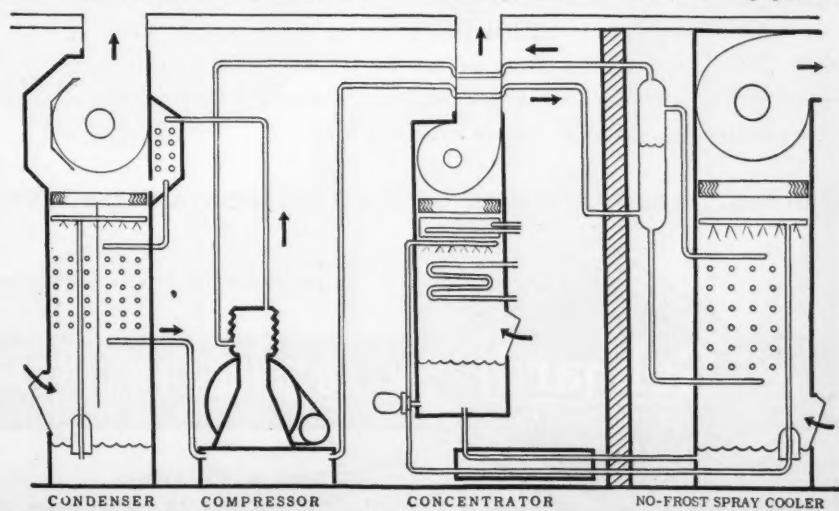
With the "No-Frost Method" you always get the full amount of refrigeration your compressor will deliver and for which you are now paying. If you need extra capacity, the Niagara "No-Frost Method" can help you get it with your present compressor.



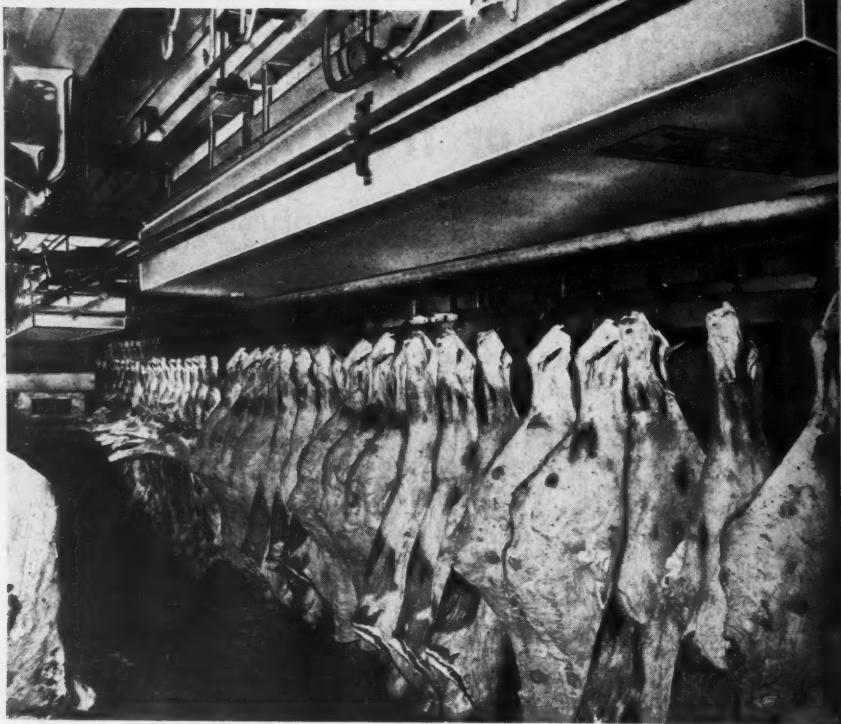
Niagara No Frost Concentrator

PATENTED

No salt solution . . . No brine . . . The Niagara "No-Frost Method" gives you a clean system, clean rooms, clean equipment.



The GEBHARDT Way...



Keeps Beef Fresh...Holds that Bright Color (BLOOM)!

Only GEBHARDTS Controlled Refrigeration Systems offer controlled temperatures, controlled humidities . . . controlled circulation . . . and purified air! GEBHARDTS keep fresh meats FRESH LONGER! The ionizing effect caused by GEBHARDTS units protects the bloom on beef, veal and lamb . . . actually *sales-conditions* your product for market! *Get the facts today!*

GEBHARDTS ARE FABRICATED OF HIGH-LUSTRE STAINLESS STEEL TO INSURE SANITATION!



Sales and Service in all principal cities.

ADVANCED ENGINEERING CORPORATION

1802 WEST NORTH AVENUE

TELEPHONES: FRANKLIN 4-0559

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• FRANKLIN 4-2478

Good Taste

the Magnet to Greater Repeat Sales



STANGE CREAM-OF-SPICE SEASONINGS



BERTON, LIMITED
ONTARIO

WM. J. STANGE CO.
CHICAGO 12, ILL.
OAKLAND 21, CALIF.

STANGE SEASONINGS COME TO CANADA

We are proud to Announce

STANGE-PEMBERTON, LIMITED

Manufacturing Plant and Office at

NEW TORONTO, CANADA

A New Canadian Company

to Serve

Canadian Food Processors

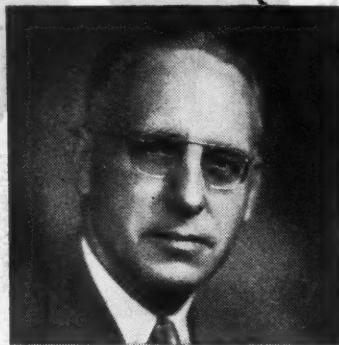
with Stange Products

Famous Since 1904

•
FOOD SEASONINGS

CERTIFIED FOOD COLORS

ANTIOXIDANTS



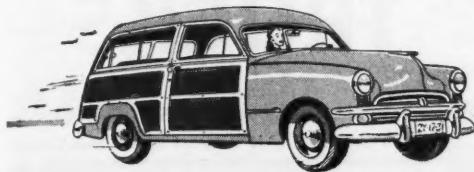
FRANK E. PEMBERTON,
Vice-President and Managing Director
of Stange-Pemberton, Limited,
with offices at New Toronto.



WM. B. DURLING,
President, Stange-Pemberton, Limited,
newly formed Canadian Company,
also President of Wm. J. Stange Co.

Since 1904 Silent Partners in Famous Foods

When time is against her....



Will she buy your meat products?

There's a better chance that she will buy *your* brands if they're packaged right.

Consider Variety—Offer her a fast choice from a wide selection of canned meats for varied menus.

Consider Economy—Save her time (and money) by packaging the right quantities to suit her family's needs.

Consider Fast Buying—Give her sizes for swift self-service; attractive label displays that catch her eye quickly.

Let Canco help you design and style your meat cans for variety, for economy, for fast selling.

Canco also offers valuable services in formulation and processing; in planning for bigger, more efficient production; and Test Kitchen advice on preparation and label recipes.

Want to make more money in Canned Meats? Why not call in a Canco representative now?



These Plain, Hard Facts Prove It...

You save from start to finish with

CHEVROLET ADVANCE-DESIGN TRUCKS

Fact No. 1

THEY LIST FOR LESS

Chevrolet trucks list for less than any truck with comparable specifications that can handle an equal payload. Yet your money buys a combination of great truck features that you'll find only with Chevrolet. And that means value unmatched by any other truck in its field.

Fact No. 2

OPERATING COSTS SAVE YOU MONEY

Chevrolet's time-proved Thriftmaster and Loadmaster Valve-in-Head engines are famed for fuel, oil and upkeep economies. Extra-rugged frame, hypoid rear axle, Flexi-Mounted cab, and other features keep the truck rolling for many thousands of low-cost miles.

Fact No. 3

A MODEL THAT'S RIGHT FOR YOUR JOB

With Chevrolet's wide range of models, there's never the problem of "too little" or "too much" truck for the job. Each truck is factory-matched to its job. Standard body on standard chassis, or standard chassis for a special body, there's a Chevrolet truck to cut your costs.

Fact No. 4

YOUR INVESTMENT EARNS A HIGHER RETURN

Big demand for Chevrolet trucks means a traditionally higher price when you trade your Chevrolet for a new one. You save money all the way with a Chevrolet—from the day you buy it until the day you trade it. See your Chevrolet dealer now—and save!

CHEVROLET ADVANCE-DESIGN TRUCK FEATURES

TWO GREAT VALVE-IN-HEAD ENGINES—Loadmaster or the Thriftmaster—to give you greater power per gallon, lower cost per load • POWER-JET CARBURETOR—for smooth, quick acceleration response • DIAPHRAGM SPRING CLUTCH—for easy-action engagement • SYNCHRO-MESH TRANSMISSION—for fast, smooth

shifting • HYPOID REAR AXLE—for dependability and long life • TORQUE-ACTION BRAKES—on light-duty models • PROVED DEPENDABLE DOUBLE-ARTICULATED BRAKES—on medium-duty models • TWIN-ACTION REAR BRAKES—on heavy-duty models • DUAL-SHOE PARKING BRAKE—for greater holding ability on heavy-

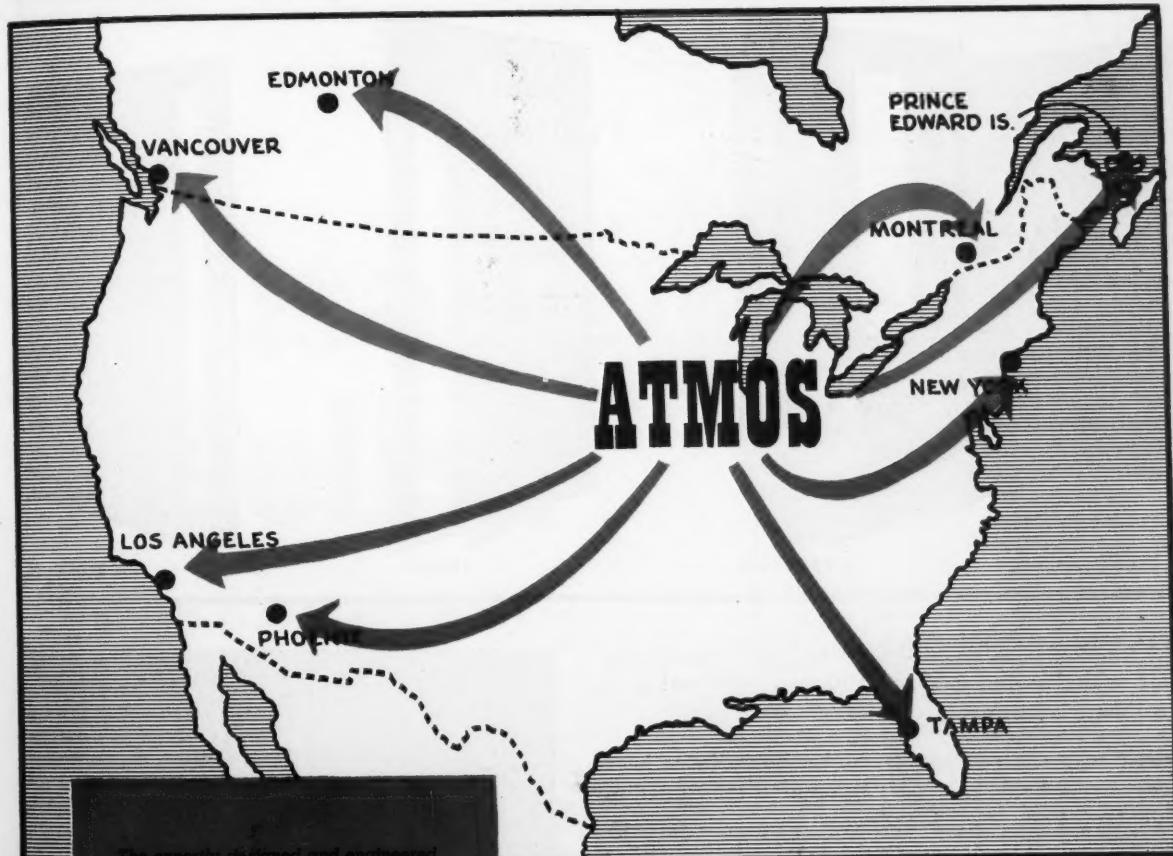
duty models • CAB SEAT—with double-deck springs for complete riding comfort • VENTI-PANES—for improved cab ventilation • WIDE-BASE WHEELS—for increased tire mileage • BALL-TYPE STEERING—for easier handling • UNIT-DESIGNED BODIES—for greater load protection • ADVANCE-DESIGN STYLING—for increased comfort and modern appearance.

CHEVROLET DIVISION OF GENERAL MOTORS, DETROIT 2, MICHIGAN



ATMOS

AIR CONDITIONED SMOKEHOUSES



The expertly designed and engineered ATMOS SYSTEM increases production by smoking, cooking and showering in a single operation! Every Atmos unit is built to meet your individual requirements. Follow the lead of packers everywhere... come to ATMOS for complete building blueprints and expert engineering service!

FROM COAST TO COAST AND NORTH TO SOUTH ATMOS

Covers the Continental United States and Canada

WHEN YOU WANT THE BEST — Call ATMOS!

IN CANADA CONTACT:

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1971 TANSLEY ST.
MONTREAL, CANADA
PHONE: CHERIER 2166

Atmos CORPORATION

955 W. SCHUBERT AVENUE

PHONE EASTGATE 7-4311

CHICAGO 14, ILLINOIS

FORT ENGINEERING & SALES LTD., 1971 TANSLEY ST., MONTREAL, CANADA • PHONE CHERIER 2166

GRIFFITH LABORATORIES S.A. • 37 EMPIRE ST., NEWARK 5, N.J.

NEW SERIES "50"

"MONOPANEL" Cold Storage Door

ALL STYLES NOW AVAILABLE



REACH-IN



VESTIBULE



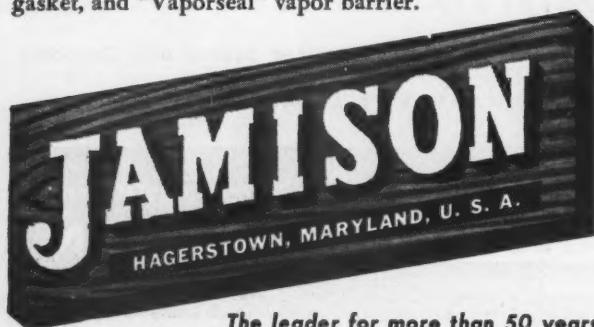
TRACK



WALK-IN

The quick acceptance of the Series "50" cold storage door with "Monopanel" construction now makes it possible to offer this door in all standard types.

People who use and specify cold storage doors have recognized the advantages of "Monopanel" construction with plastic bonded marine plywood for greater rigidity, smooth, sanitary surface and unbroken insulation. Other important features that contribute to the popularity of the Series "50" Door include the heavy duty, adjustable Jamison hardware—E-Z Open Two-Point Fasteners and Adjustoflex Hinges—the Lo-Temp Gasket, the "Sillseal" gasket, and "Vaporseal" vapor barrier.



DOUBLE

Before you buy your next cold storage doors, be sure you have full information on the Series "50". Write for Catalog.

JAMISON COLD STORAGE DOOR CO. • HAGERSTOWN, MD. • U. S. A.



Sausage Sells!

**when it's made with
nonfat dry milk solids**

Add *nonfat dry milk solids* to special meat product recipes and watch your sausage sales begin to climb. And why shouldn't they? Your customers will be buying sausage that has improved color, smoother texture, and definitely finer taste. They'll also be buying sausage that is richer in important vitamins, minerals, and proteins . . . essential food values with consumer appeal.

When you add *nonfat dry milk solids* to sausage and other meat product recipes, you're adding a food . . . not a filler! You're giving your customers greater dollar value! You're making sausage that SELLS!

For 62 of those wholesome, more nutritious meat product recipes that mean greater sales . . . greater profits, send for illustrated booklet "Improving Meat Products"—**ABSOLUTELY FREE**.



AMERICAN DRY MILK INSTITUTE

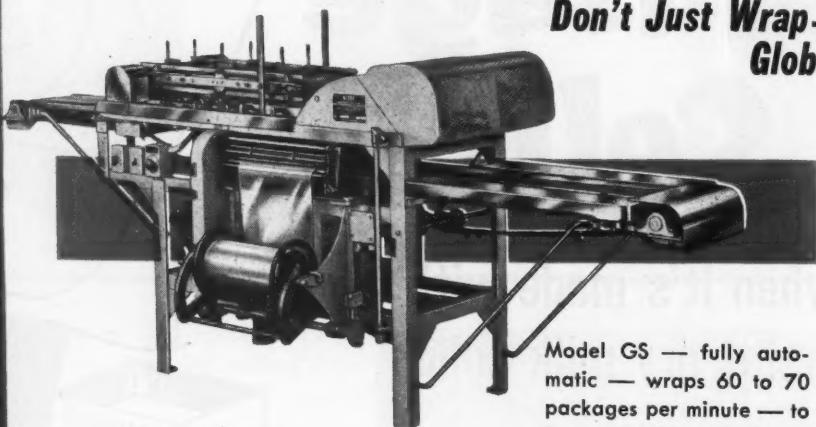
221 North LaSalle Street, Chicago, Illinois

FOR LOW COST / HIGH CAPACITY
Bacon and Meat Packaging, use
GLOBE-WRAP
Packaging Machines



Nothing compares with Globe-Wrap wrapping machines, for packaging bacon, pre-packaged luncheon meats, butter or oleomargarine when it comes to real economy of operation. Compare packaging costs and packaging results and you'll agree the Globe-Wrap method really produces precision wrapping in the LOW price wrapping field. These machines produce smart appearing, taut wraps at high speed efficiency, hour after hour, unit after unit. These machines are streamlined in design, easy to operate, simple to maintain. Cut your packaging overhead and get better packaging results with a Globe-Wrap to fit your own particular needs.

**Don't Just Wrap—
Globe-Wrap**



Model GS — fully automatic — wraps 60 to 70 packages per minute — to be used with cellophane, wax paper or heat-sealing foil — produces an outstanding SALES impression with an attractive smooth wrap exactly to your specifications.

Model EZA — fully adjustable — semi-automatic — wraps up to 20 packages per minute — simple and compact in design, with 5 minute change-over to different size wrap. Investigate the Globe-Wrap system today.



37 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The GLOBE Company

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS

Swift, AFL Sign New Wage Agreement

Swift & Company and the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL, have signed a new master agreement providing for 4c per hour general wage increase. The agreement contains other provisions affecting pay that maintain earnings of these employees well above the average of all industry.

Included are a provision to pay time and a half for Saturday work, with certain exceptions; 4c an hour additional wage increase to all female employees; a further increase of 3½c an hour to employees at Nashville, Tenn., Lake Charles, La., Ocala, Fla. and Montgomery, Ala.; various bracket and night pay adjustments; improved vacation pay program, and a 40-hour guarantee pay in holiday weeks. Most provisions of the contract affecting wages are effective October 27, 1952, subject to the approval by the WSB.

Plants covered are at National Stock Yards, Ill.; North Portland; S. San Francisco; Nashville, Tenn.; Ocala, Fla.; Lake Charles, La.; Watertown, S. D.; Montgomery, Ala.; Baltimore, Md.; Columbus, O.; Scottsbluff, Neb., and Ogden, U.

OPS Amends Wholesale Beef Regulation

Effective November 12, OPS made several changes (Amendment 21) in CPR 24, the beef regulation. To take care of beef imports from Mexico, OPS authorized the sale of imported, ungraded, boneless beef provided it is sold for no more than the ceiling price of the lowest grade of beef priced under the wholesale beef ceiling price regulation. Fabricators of quick-frozen and packaged retail beef cuts are given the alternative of using numerical symbols or grade names to designate the grade of the beef. At the request of specialty stores, a new item, "trimmed short loins," is added to the list of wholesale cuts of beef which are priced under the regulation. Sellers who have had ground beef rejected by the armed forces because of excessive fat are given permission to dispose of it in commercial channels except through retail stores. An allowance is provided for returnable containers used for boneless beef and variety meats. "Dinner steak" is redefined to prevent the possibility of ground beef being sold as dinner steak.

OPS Considering Suspending Pork Ceilings

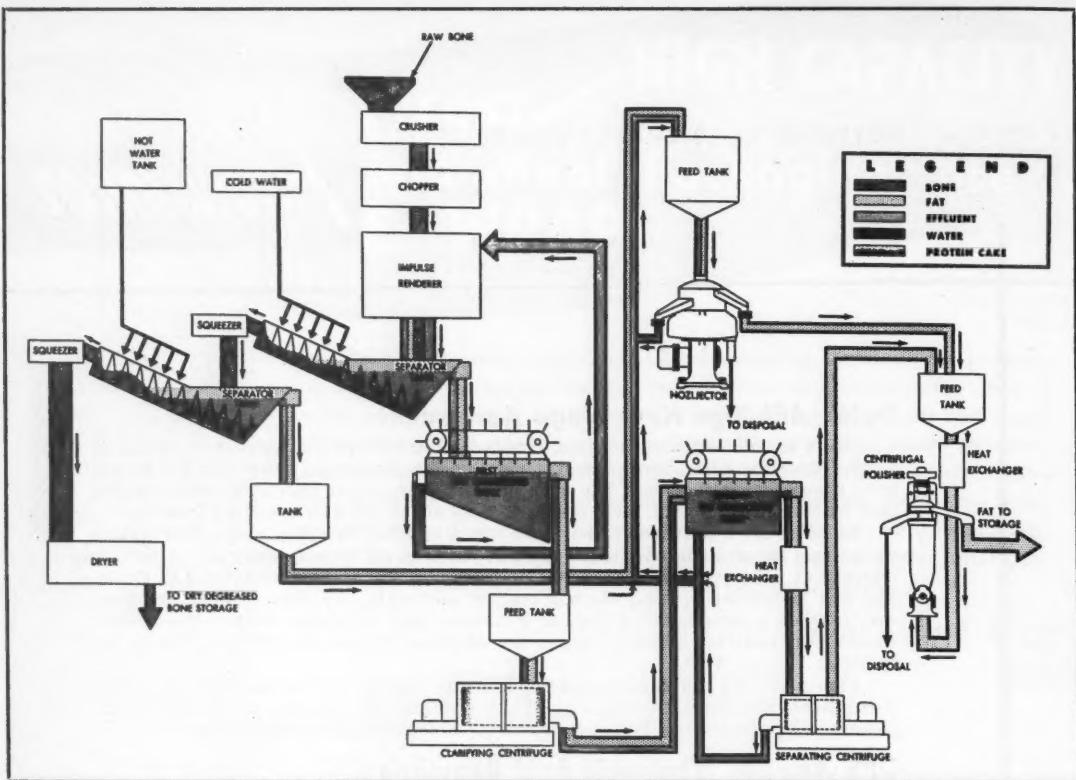
OPS is reported to be considering suspending wholesale ceiling prices on pork (CPR 74). Retail ceilings, based on the cost of pork to individual retailers, would be retained. Previously, OPS announced that wholesale pork ceilings would be rolled back on November 1 to reflect lower parity levels for hogs. It is reported that a decision on suspension probably will be reached within a week or so.

Renderers Convention Convenes November 17

Many of the nation's renderers were journeying west this weekend to be on hand Monday for the opening in San Francisco of the National Renderers Association convention. Speeches, business meetings and social events will occupy two full days, with the board of directors meeting on the Sunday before the meeting opens. Luncheons for members are scheduled for both Monday and Tuesday. The speaker Tuesday will be Stanley J. Breier; his topic, "Debunking the Sales Manager." The rest of the convention program has been published in THE NATIONAL PROVISIONER. (see page 81, September 27 issue).

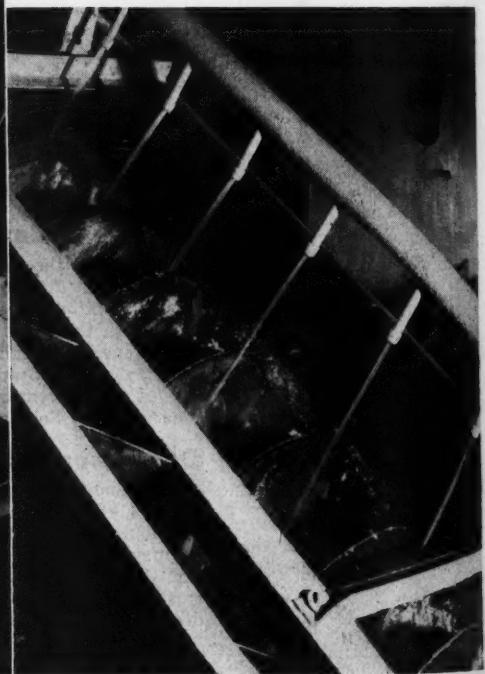
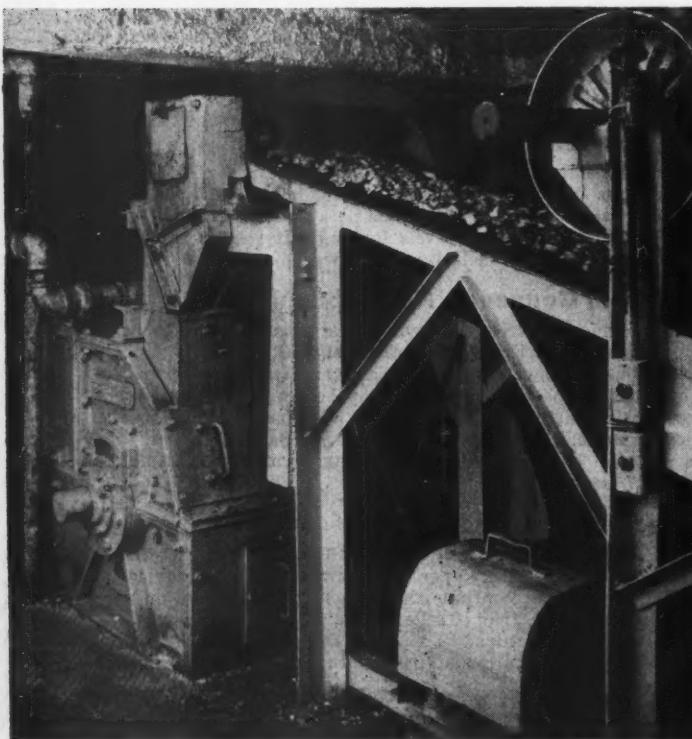
OPS Amends Several Meat Orders

Amendment 22 to CPR 24, Amendment 10 to CPR 101 and Amendment 17 to CPR 74, effective November 18, remove the 50 per cent limit on sales by combination distributors to ultimate consumers but continue the 25 per cent minimum on sales to purveyors. They stipulate, however, that if seller elects to qualify as a combination distributor, all sales to purveyors must be made at or below combination distributor ceilings. This outlaws the program of using either retail or combination distributor price, whichever is higher.



FLOW PLAN ABOVE traces the various steps in the Chayen cold rendering process as it applies to bone. Beginning with chopped raw bone, which is broken down into fat, water and protein and other solids in the impulse renderer, the elements are continuously separated into light-color, low-acid tallow and unsterilized degreased bone.

BELOW: Raw material is shown entering impulse renderer, a modified hammer mill, in photo at left. Picture at right is closeup of a bone washer and conveyor.



CoRendering Yields Natural Fat

TALLOW and grease are extracted from fat-bearing material without use of heat by a revolutionary new process which is being introduced in the United States, and which is already in daily use in plants in England and Canada.

The new extraction, or cold rendering process, was developed by British Glues and Chemicals, Ltd., of London, England, and bears the name of I. H. Chayen, technical director and deputy managing director. Major units of equipment will be made and the process will be engineered and installed in American plants by The Sharples Corporation of Philadelphia.

While directed in its initial application to the extraction of fat from bone, the purpose for which the process was developed and is successfully being employed in England and Canada, the method has been shown to be inherently suitable for the recovery of inedible and edible fat from almost all kinds of material.

Because the Chayen process short-circuits the factors which contribute to the degrading of fat in conventional rendering and extraction procedures, such as exposure to heat and chemicals and continued contact with proteinaceous material and coloring agents, the end-product is light in color and low in acid and other impurities. The fat is actually extracted from the cells which house it in its natural form of a white, bland solid.

The whole rendering operation takes

place inside the impulse renderer in about one second. The fat or tallow is extracted and pumped into storage three minutes after the bones reach the plant.

The procedure is a continuous one in contrast with the batch methods used in rendering and solvent extraction.

What is this new process and how does it work?

In simple terms, it is a method by which fat is "blasted" or impelled from the bone or other fat-containing cells by forces transmitted through water. The process might be popularly described as "hydraulic mining for fat." The result is a mixture of solid fat, protein and other solid material, and water. These elements are separated by gravity and centrifuging.

The first steps in handling raw bone are to put the material through a crusher which reduces the size to 4- to 5-in. fragments and then through a chopper which cuts the bone, sinew, etc., into 1-in. pieces.

The heart of the process is the "impulse renderer" into which fat-bearing material is fed continuously with a volume of water which varies according to the physical characteristics of the raw material. Thus in handling bone, water is used in weight about seven times that of the material, whereas soft fat requires only about three times as much water as unrendered fat.

The principal function of the impulse renderer is not to cut and beat the

material, but to supply impulses to the water in which the raw material is flowing. The energy of these impulses tears open the fat cells and purges them of their contents.

For this process the impulse renderer is a "flow-through" rather than an attrition machine and egress is made easy through a grating in the base.

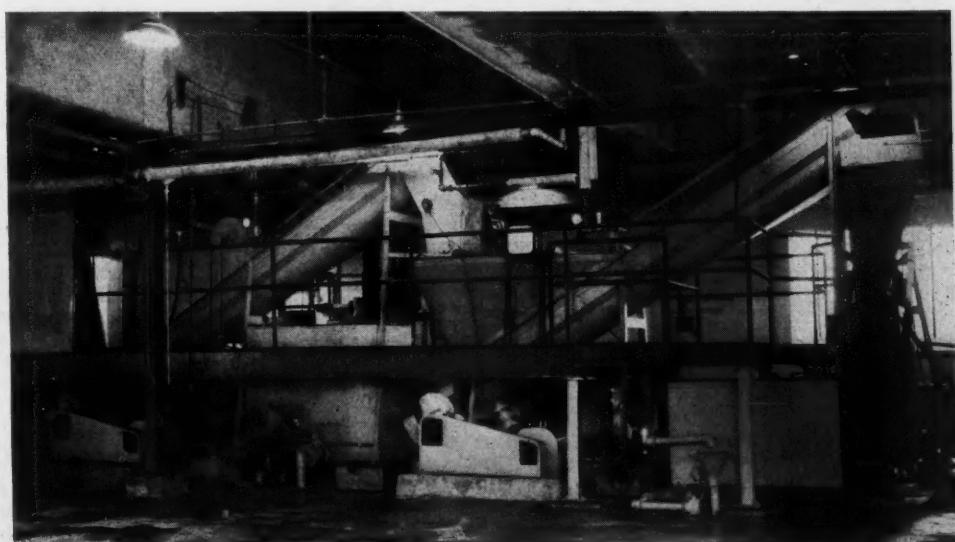
From the impulse renderer the mixture of fat, protein and bone and water goes into a basin where the solids drop to the bottom by gravity and are removed by a screw. The floating fat and water flow to a collection tank where about five-sixths of the water is recirculated by pump back through the impulse renderer. Cold makeup water is continuously added to the process as a wash in the bone separating basin.

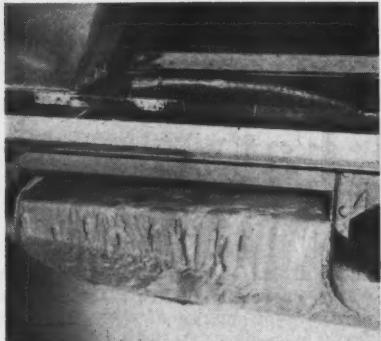
The fat butter and some water are decanted from the fat collection tank into a 48-in. basket centrifuge. The main job of this unit is to remove from the fat-water mixture any fine bone or protein material which is still present. The small volume of protein cake which accumulates in the basket is removed periodically.

The 48-in. basket centrifuge discharges into a second fat collection tank and the fat butter is again decanted.

The concentrated mixture of solid fat and residual water then passes into a heat exchanger where the fat is liquified at around 140°F. This low temperature does not degrade the fat from which the coloring matter and the pro-

Bone washing and conveying section of the cold rendering process as it is installed in a Canadian rendering establishment.





Effluent from first bone settling tank.

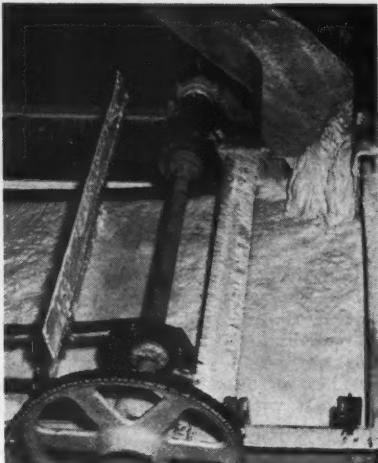
teinaceous material has been removed. Final bulk separation of the clear tallow and residual water takes place at low gravity in a 36-in. basket centrifuge. Yield of tallow from this phase of the overall operation is about 85 per cent of the total recovered. From the basket centrifuge the tallow goes to a receiver where it is joined by tallow derived from bone washing and the treatment of process water. From the receiver the tallow is put through a super-centrifuge and the polished product moves into storage.

Let us now follow the progress of the bone-protein and the process water diverted at various points in the fat separation cycle.

From the initial basin fed by the impulse renderer, the defatted bone and protein go through a squeezer and into a receiver where they are washed with hot water to remove a small amount of surface fat remaining on the material. The solids are again squeezed and are fed into a dryer. The resulting dry degreased bone carries only 8 per cent moisture and 1.8 per cent fat.

The degreasing of the bone, including the hot wash, to the point where the degreased bone is delivered to the dryer, takes eight minutes. The drying of the degreased bone takes 40 minutes to accomplish.

Process water is recovered at the following points: 1) From the bone-



Effluent from bone settling tank entering first fat collection tank.

hot washing receiver mentioned in the preceding paragraphs; 2) By syphonage from the second fat collection tank, and 3) By discharge from the 36-in. basket centrifuge on the fat side of the process.

The water thus collected is put through a heat exchanger and a Nozjector centrifuge. The tallow yield at this point amounts to about 15 per cent of the total. Tallow derived in this separation joins with tallow produced in the primary process. Aqueous effluent from the Nozjector, containing about 0.5 per cent fat and 1.4 per cent non-fat solids, may be handled in any economical manner.

Typical analyses of the products derived from the bone are as follows:

Tallow

Titre 41.5° C
F.F.A. 1.5 per cent
Unbleached color—Lovibond Red
(transmitted through 1-in. cell) 2.

Moisture impurities and

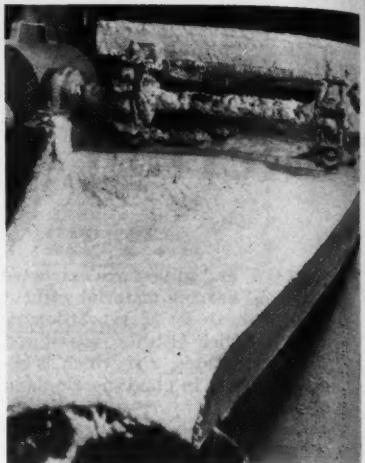
Unsaponifiable 1 per cent

Degreased

Bone

Calcium (as element) 19.4 per cent
Phosphorus (as element) 10 per cent
Protein 34.8 per cent
Fat 1.8 per cent

Approximate capacity per hour of a bone plant as described here is about 5,000 lbs. of bone containing 30 per cent moisture or 7,000 lbs. of bone con-



Solid fat discharging from second fat collection tank. Note fat on rakes and chute.

taining 50 per cent moisture. Increased capacity would be provided by the installation of some equipment in multiple rather than by use of larger units.

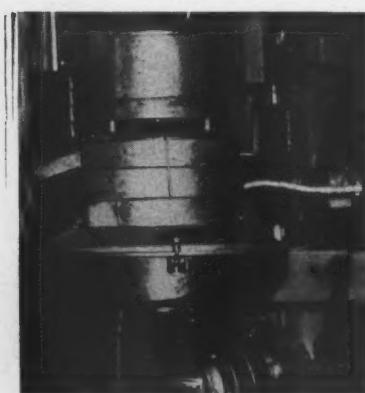
An impulse renderer will remove all fat from the cell of the constituents of mixed inedible materials such as are produced in a meat packing plant and such as are encountered by local renderers. There remains the specification of the separation equipment required to handle the water, protein and fat mixture. It is recognized that certain aspects of such applications require further study. In processing edible fat, where recirculation of water would not be possible, means will be devised to reduce water consumption to minimize cost and avoid overloading sewage facilities.

Tallow Research Progress

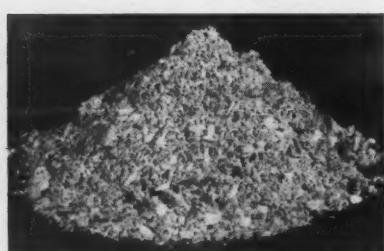
The research program sponsored by a group of Pacific Coast renderers and aimed at developing new industrial uses for tallow and greases is well under way and is already showing some progress, according to Lloyd Hygeland, president of Tallow Research, Inc., the renderers' organization underwriting the study.

Actual research was started early this year by Stanford Research Institute of Palo Alto, Cal., an independent non-profit organization sponsored by industries and institutions. The study is being conducted under the direction of Drs. L. M. Richards and R. D. Engert. A literature survey was made first and then a program of research was planned. Progress during the year was encouraging to the point where a patent has been requested on a process for making products that are much in demand with an unsaturated market.

More research is planned to complete the present project and to investigate other fields. Members of Tallow Research, Inc., feel that the program is worthwhile and earnestly solicit support of the tallow-producing industry.



Fat is continuously removed from effluents of first and second fat collecting tanks by Nozjector centrifuge.

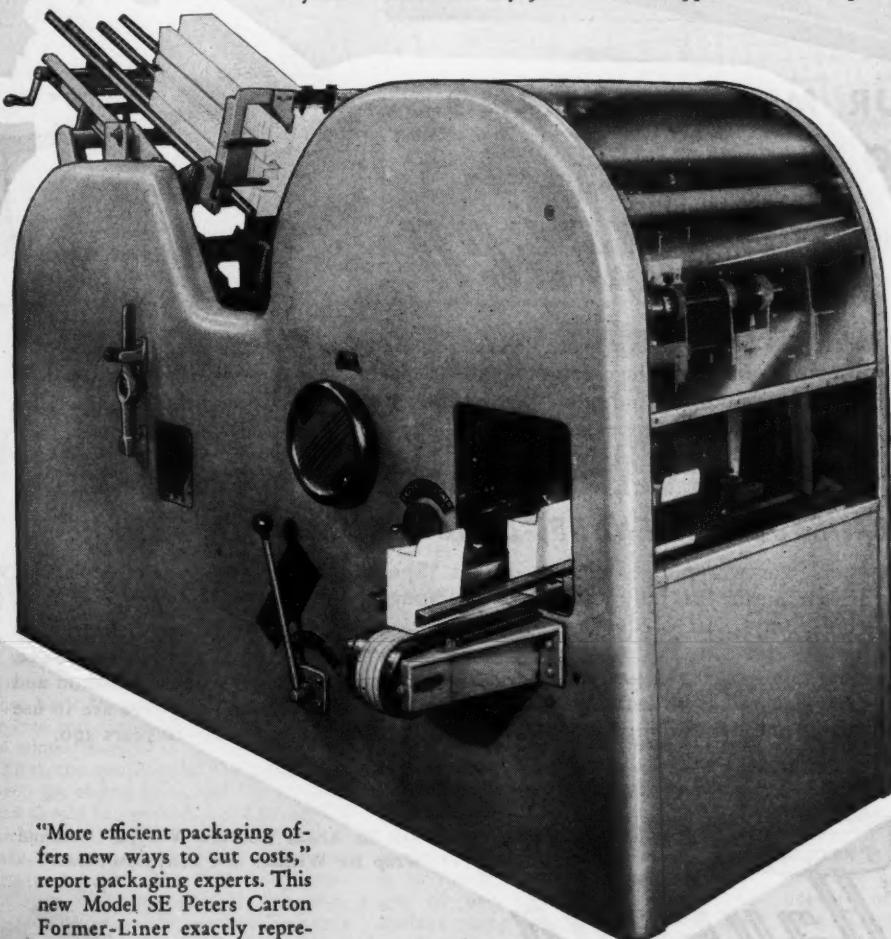


Degreased bone. Note sinew and other remaining fibrous material.

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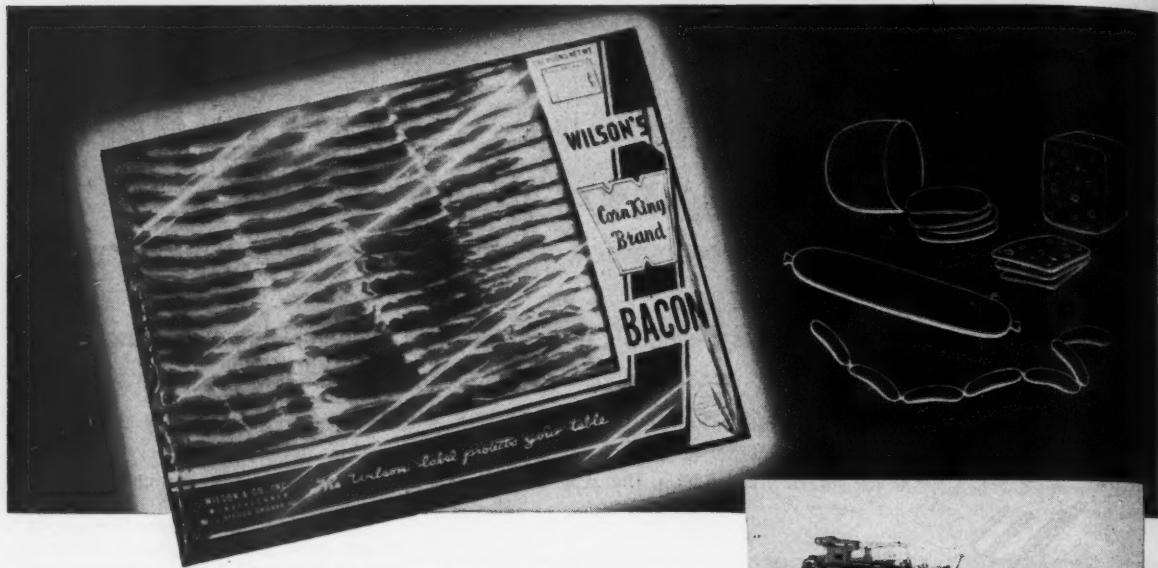
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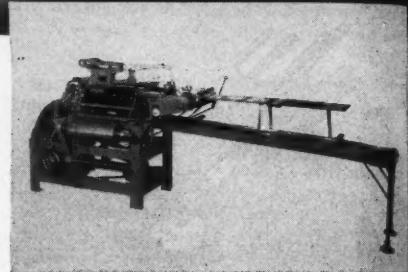
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because it can be adjusted to set up 1 lb. to 4 lb. cartons; easy to load, completely automatic; positive carton lock and convenient carton discharge.

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because it substantially increases production, saves time, and reduces manpower requirements. Eliminates the need for several machines to handle several carton sizes.



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ditions. Special-purpose equipment is available for all models.

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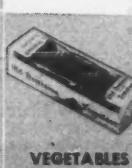
BAKED GOODS



MEATS



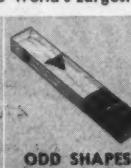
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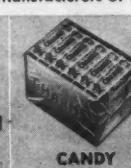
VEGETABLES



FROZEN FOODS



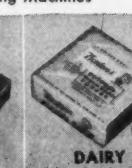
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Here is map showing low normal temperatures in your distribution zone.

U.S. Weather Bureau Map

Protect Trucks Against Freeze-ups Now

WITH the advent of freezing weather steps must be taken to safe-guard the cooling systems of trucks and cars. While the selection of the correct anti-freeze is a major element in motor protection, there are other basic steps to be taken for trouble-free and economic operation during the winter months.

First, the condition of the gasket between the engine block and the cylinder head should be checked. Routine service checks may disclose the presence of leaks in the gasket. While leaks are always troublesome, they are particularly damaging during the winter season. Either the combustion gases or the coolants will cause damage when allowed to escape through a faulty gasket or a faulty gasket may impede the flow of water sufficiently to develop a local condition of dangerous heat. The cooling system has many small passages which must be kept open at all times if damage is not to result. A piece of freed gasket material lodged in the top tank can stop the flow of water through a whole section of the radiator.

The radiator is one of the key fac-

tors in the motor cooling system, yet, judging from the condition of radiators, particularly on cross country trucks, this fact seems unappreciated. The radiator is basically a heat exchanger where the heat of the motor is transferred to the passing air. If the openings in the radiator are clogged with bugs and dirt, the motor will run hot. Radiators should be cleaned periodically and the fin strips inspected and straightened.

The companion unit to the radiator is the coolant pump. If the anti-freeze is to function normally, without danger of over-heating or boiling, the coolant pump should be checked. Depending on size and speed, it is not uncommon for the coolant pump to circulate the coolant at rates of 6,000 gph. or more.

During the winter months the entire flow of coolant within the system is directed by the thermostat. This should be checked at the beginning of the winter season. The thermostat should be placed in a pan of water which is heated and stirred. The temperature of the water should be taken and if the thermostat does not open within 10° F.

of the rated opening which is usually in the 140 to 160° F. range, it should be replaced. Failure of the thermostat to open can cause overboiling and serious loss of anti-freeze. If it opens too soon, it can cause the motor to run cold, resulting in poor fuel economy.

Recommended for all vehicles in which anti-freezes of the normal boiling range are used is a pressure type radiator cap. Once set this cap should not be removed except by authorized garage personnel. The pressure cap has two spring loaded valves. One, the pressure valve, is set to maintain a pressure of from three to four pounds, thus reducing the likelihood of boiling or overflow of the volatile anti-freeze. The vacuum valve, the other component part, opens when the pressure within the cooling system falls below atmospheric on the cool down cycle of the stopped motor. This prevents the collapse of the radiator hose and other thin wall parts by bleeding in air when the internal pressure drops below atmospheric.

The major requirements for a coolant to be placed in a properly checked cooling system are: 1) It should pre-

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vent freezing at the lowest temperature to which the vehicle will be exposed. While regional temperatures are fairly stable in their predictable lows, once in about every 20 years the temperatures will drop 10° below their normal low. It pays to watch weather reports; 2) It must not attack any of the materials of the cooling system under normal operating conditions. This includes the hosing as well as the metal; 3) It must be chemically stable under conditions encountered in engine operations; 4) Neither the material nor any residue that it may leave on evaporation should cause ignition failure; 5) The viscosity should not increase excessively at any working temperature. A large increase in viscosity will reduce capacity. The pumping pressure of the pump is constant and if the coolant is more difficult to pump, less will be pumped through the whole system; 6) The specific heat and heat conductivity of the solution should be as high as possible, in order to prevent large temperature gradients in the cylinder wall.

Obviously the coolant must be able to take the heat away rapidly enough to be effective, or the motor could overheat even though the coolant temperature was low. Other desirable characteristics although of a minor importance of a coolant are that it does not materially change the boiling point of water with which it generally is mixed; it should have a low coefficient of expansion to reduce overflow losses; it should be non-toxic and non-inflammable, and it should not produce an unpleasant odor.

It is stated that no anti-freeze to date has all the desired characteristics. However, the major requirements are met by the properly treated solutions of simple alcohols (methyl, ethyl and isopropyl) and of the ethylene and propylene glycols.

The objection to anti-freeze made of a salt base such as calcium or magnesium chloride is that these have a corrosive action which persists in spite of the addition of rust inhibitors.

The petroleum type coolants, while they are corrosion-proof, have the drawback of attacking most of the rubber hoses used in conventional motors and also the danger of overheating. The highly refined petroleum coolants have a boiling range of 400 to 500° F. They are sufficiently high to cause piston seizure or bearing scoring before the heated condition of the vehicle would be noted on their evaporation.

The material for this article was based on the National Bureau of Standards Circular 474, "Automotive Anti-freezes."

Wisconsin Oleo Tax

The Wisconsin State Association of Retail Meat and Food Dealers went on record at its state convention in favor of repealing Wisconsin's oleomargarine tax. The group reelected Ed Kraft as president.

More Data Released on Tests for Food Poisoning

On the basis of recent studies, bacteriologists at the American Meat Institute Foundation have suggested that laboratories examining foods for the presence of food-poisoning staphylococci should either use an anticoagulant other than citrate in the plasma employed for the coagulase test or should regard with suspicion any culture that requires more than three hours to clot citrated plasma.

Some time ago, as previously reported in THE PROVISIONER, AMIF bacteriologists developed effective laboratory procedure for distinguishing between enterotoxin-producing and non-enterotoxin-producing types of staphylococcus bacteria in examining food for the presence of the food-poisoning varieties. The procedures were predicated on the ability of the enterotoxin producers to coagulate anticoagulant-treated rabbit plasma. Many laboratories are using this coagulase test.

More recent studies have been completed at the AMIF, showing that some strains of streptococcus that are capable of fermenting citrate are able to clot citrated rabbit plasma during a time period of from three to 24 hours. This significant information is the basis for the Foundation's current announcement.

This information is presented in an article entitled "Occurrence of Streptococci That Give a False-Positive Coagulase Test," published in the September 1952 issue of the *Journal of Bacteriology*. Reprints will be provided on request to Dr. H. R. Kraybill, the Foundation's Director of research and education.

Study of Beef Carcass Fats

The *Journal of the American Oil Chemists' Society* has published an article on an American Meat Institute Foundation study showing compositional difference between brisket and other beef fat. The article was by L. R. Dugan, J. E. Maroney and Marjorie Petheram of the Foundation staff and was originally presented by Dr. Dugan at the annual meeting of the American Oil Chemists' Society and included in the Foundation's annual report for 1950-51.

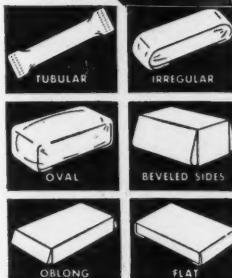
Putnam Leaving ESA

Economic Stabilizer Roger L. Putnam has indicated he will resign his post this month. He has been head of the Economic Stabilization Agency since November 1951 when Eric Johnston resigned. Putnam told reporters that a year is long enough to spend in such a "thankless" job.

Jess Larson, administrator of the General Services Administration and the Defense Materials Procurement Agency, will present his resignation to President-elect Eisenhower next January, it was reported this week.



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How Animal Feed Mill Operates

1.
Worker unloads car of pressed cake with aid of powered scoop.



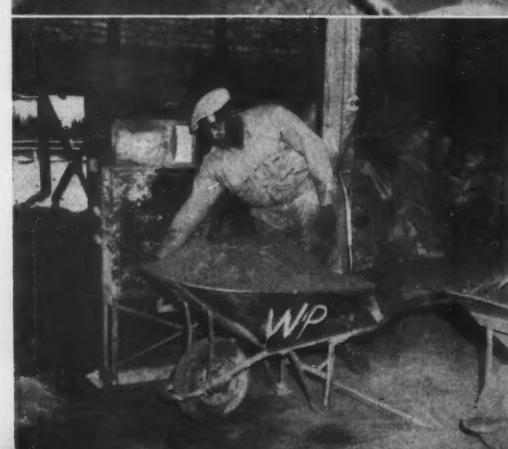
2.
Truck load lots of pressed cake are brought into plant by a power vehicle.



3.
View of storage bins into which ground raw material is channeled by drag line conveyor.



4.
Employee scales load of material on Fairbanks Morse scale prior to mixing.



EXACTING quantitative control and use of a high degree of mechanical handling are the outstanding features of the meat by-product animal feed mixing plant operated by Great Lakes By Products Co. of Chicago. Performing a blending and subsequent merchandising operation, the plant purchases raw materials from pack-houses and rendering plants.

Whether the incoming material is dried blood, digester tankage or meat and bone scraps, it is essential that its exact content of protein, fat and fiber be known. This information must be obtained in an accurate and impartial manner if it is to be accepted by the seller. Consequently, as each car or truckload of raw material arrives at the plant, superintendent John Fields requests an outside testing laboratory, such as that of the American Meat Institute Foundation, to take a sample from the shipment and report its analysis to him.

Personnel from the laboratory take the samples from the lot and grind it in a portable grinder at the plant. Further, copies of the analysis go to the raw materials supplier and to Giles J. Williams, general manager of Great Lakes By Products. The report from the laboratory is usually back by the following day.

When a shipment is sold in either bag or bulk carload form, the plant blends the various raw materials in accordance with rigid specifications. As this blended material moves from the mixers, part of it is automatically siphoned off into a can. This can is sealed and picked up by a testing laboratory employee. Before the car or the bagged or bulk animal feed is allowed to leave the plant's loading dock, the report on the analysis is studied by Williams. If the analysis shows that the shipment conforms to the standards specified, he approves its movement. Only when this approval is received at the plant is the car or truck released.

While the plant superintendent formulates the shipment from the raw material at hand, his formula is subject to approval before the actual mixing operation can commence. The final independent laboratory check of the mixed sample acts as a double check and as the customer's warranty as to the quality of the product purchased.

Not only is the quality of product com-

NP photos trace material flow from its arrival through processing and shipping.

ing into and going out checked by an independent laboratory, but the quantity of material shipped is checked by a railroad weighmaster. A car coming into the plant is weighed empty, loaded with the desired amount and then scaled out by the railroad weighmaster. His net weight is the shipping ticket net weight.

Management feels the additional expense of maintaining rigid chemical control on its product through independent laboratory analysis is more than offset by supplier and customer confidence which the procedure instills.

The second unusual feature of the plant is the extensive manner in which mechanical handling is employed in spite of the fact that the operation is housed in a converted brick factory. In planning its setup, management took advantage of two features of the structure, namely, a two-story drag line overhead conveyor and the spaciousness of the building. Around these two factors have been engineered a model material handling system. Mrs. Edward Earl Brice heads the firm.

As raw products come to the plant in car-load lots they are unloaded with a power scoop. Two men are required at present to work this scoop, one man actually guides the device within the car. Another man outside the car handles the stop and start controls. Management plans to incorporate controls on the handles of the scoop which will permit one man to unload the car. In operating the scoop, the workman digs into the raw material in the manner of an old-time horse-drawn excavating skip. As the winch winds up the wire cable hooked to the scoop, he guides the material to the funnel of an inclined drag line conveyor. Since the winch is outside the car in a fixed position it always pulls the scoop toward itself and the funnel of the conveyor. With this power scoop two men can unload a car in three hours. Formerly four men took half a day to unload the car with shovels. The same type of scoop is used in unloading truck lots of raw material. The cable from the scoop is attached to an industrial truck which provides the motive power and literally pulls the raw material off the truck.

The raw material is transported by the inclined drag line conveyor to the preliminary grinder which breaks it down so that it can be handled easily. From this point a bucket elevator carries the material to the bottom flight of the drag line conveyor which, in turn, by means of portable chutes, spills the material into any one of eight storage sections. Each of these sections holds two cars of raw material. As noted earlier, the contents of each section are sampled and analyzed as the material is received at the plant.

After the formula for an order is approved, the mixing operations start. The

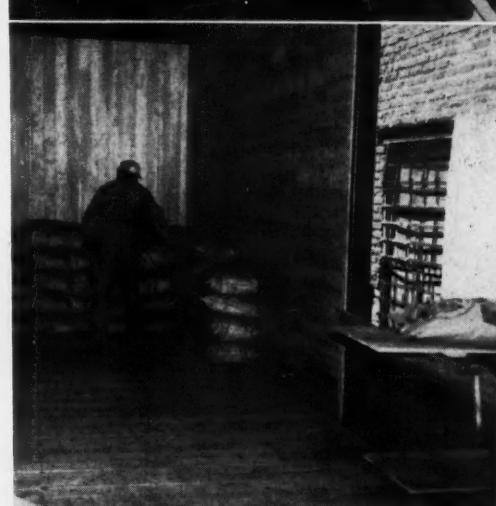
(Continued on page 42)



5.
Scaled lots are dumped into screw hopper of bucket conveyor which feeds drag line conveyor.



6.
Shown is head of drag line conveyor which feeds grinder and shaker stations. Closed screw conveyor, lower right, moves material to two mixers.

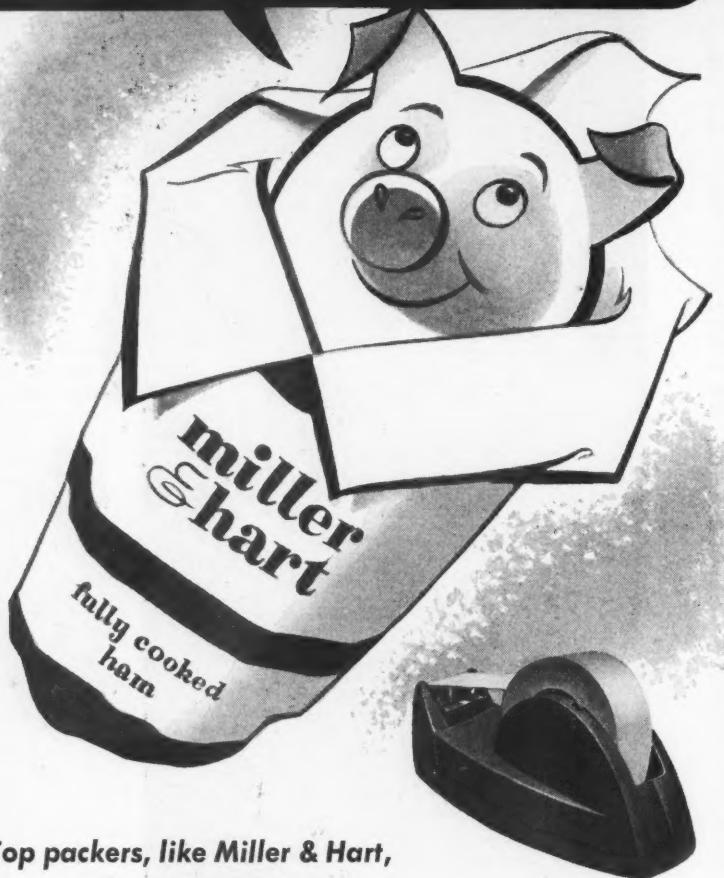


7.
This car is loaded with bagged material which moves directly to car via conveyor.



8.
Bulk car shipments are handled with blower type unit fed from plant by flexible metal piping.

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Store Door Distributors Consider Frozen Food Marketing Problems

One of the highlights of the recent convention of the National Food Distributors Association at Hotel Sherman, Chicago, was a panel discussion forum to consider frozen food marketing problems confronting distributors.

Opening the meeting, Chairman W. Pavlovski, manager of the frozen foods division of Beatrice Foods, Chicago, reviewed the growth of the industry since 1936 when the pioneer merchandising initiative of store door service firms quickened retail distribution and placed the industry on a strong competitive footing. Pointing out the need for cooperation between packers and distributors Pavlovski said the present struggle between them was a detriment to sound market building. He cited the trend of recent years in which price reductions to the consumer were effected at the expense of distributors' minimum operating margins and said that possible future price increases at the packer level will likely be made at the expense of distributors' profits. Saying that frozen foods of quality are already priced too low because of the fierce competitive battle for consumer brand preference, Pavlovski asserted that there has been a progressive decrease in distributors' operating margins for some time, despite increased costs of operation. When the point of no return is reached in wholesaling frozen foods, brand-owners will then find it impossible to maintain distribution without the assistance of local distributors who over the years have provided an essential selling link between packers, retailers and institutional users.

Seek Sound Franchise Basis

Asking the distributors to bear with them, packer representatives said their immediate objective was the solid establishment of a sound consumer franchise based on repeat volume, and a leveling off process that would enable distributors to earn a "reasonable" profit based on adequate volume predicated on consumer demand.

Ralph Dulany of Fruitland urged the distributors to make sure their packer-suppliers enjoyed a historical industry record of resisting "direct" sales to chains and other buyers in deals which by-passed local distributors.

Dulany outlined a number of other points he felt distributors should consider before taking on the responsibility of brand promotion. Sentiment among the delegates was that the Dulany program and philosophy was closest to the program the N.F.D.A. has advocated.

The conferees discussed at some length the question whether perishables such as cheese, butter, oleomargarine, mayonnaise, etc., could be sold feasibly along with frozen foods. John Balderacci of Greensboro, N. C., a Dulany distributor, told the delegates his firm found through experience that frozen foods should be handled as a separate

division, both from a practical operating point of view and the fact that potential profits based on cultivated volume justified a separate set-up. In discussing the problem of "direct" deals with chains, Balderacchi stated that by-passing distributors was a "short-sighted policy for packers to pursue, as even the chains were dependent upon the refrigerated warehousing and delivery facilities of distributors." Saying that low price is a poor substitute for distributor interest and aggressive promotion—plus essential distributor services—Balderacchi urged the association to bring these facts to the attention of packers who indulge in such practices.

Concerning the problem of the so-called retail "bottleneck" which involves the alleged failure of retailers to provide sufficient low temperature retail storage capacity to accommodate the myriad products seeking point-of-sale display, one solution suggested for the brand-owner was adoption of the ice cream industry practice of supplying cabinets to retailers, a practice adopted successfully by the processors of frozen orange juice in recent years.

It was agreed that failure of the industry to realize its full potential was due to the serious lack of storage space at the retail level of distribution. Taking note of the great growth in specialties or pre-cooked frozen foods and their convenience to busy, or working housewives, especially in urban areas, various speakers asserted that a proper and logical exploitation of these products was handicapped by limited low temperature retailing facilities barely able to accommodate staple fruit and vegetable items.

Failure to maintain quality the public expects in frozen foods in the mad rush to achieve volume sales could prove harmful to the industry, if quality were sacrificed at the expense of price, the panel felt.

Various speakers asserted store door service was the answer to the frozen foods industry's major problem, because it was the only method of distribution that "retailers have confidence in and will accept without question with respect to the distribution of such highly perishable commodities as frozen foods."

Local Price Board Plan Criticized by Chains

As price director Tighe E. Woods was in Sacramento, Cal., swearing in the members of his first pilot local board, the local stabilization board program came under sharp attack from the National Association of Food Chains. The association made public a resolution adopted at its recent convention, and also demanded that OPS drop food controls entirely. The association asserted that the "establishment of local boards, possibly with inexperienced and prejudiced staffs and without proper supervision, is un-American and can have a serious effect on both the consumer and the food industry."

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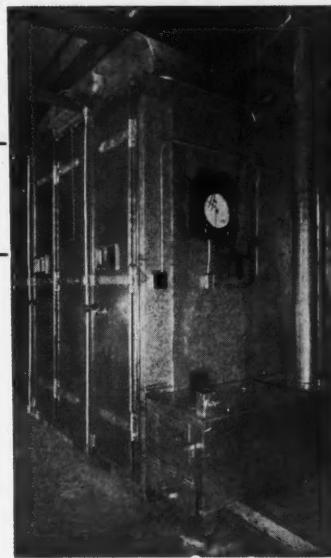
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THE MEAT TRAIL

Swift & Company Building Two-Story Unit at Kansas City

Swift & Company will build a two-story and basement structure at its plant in the Armourdale district of Kansas City, Kans. This is the first construction it has undertaken since the 1951 flood.

Five old buildings, unused since the flood, will be torn down to make way for the new structure. It will occupy 185 by 171 sq. ft. of ground area. The building will house curing units, variety meat coolers, and will centralize packing and shipping operations. It will be located at the end of a 1,000-ft. long dock, now under construction. The old buildings, which ranged from four to six floors in height, housed curing freezer storage, city market operations. A long range program set up several years ago provided for their replacement. Estimated cost of the building is \$590,000.

Western Meat Packers Hold Regional Membership Meeting

The first annual membership dinner meeting of the Western States Meat Packers Association was held in the Westward Ho hotel, Phoenix, Ariz., November 6, with 26 members and guests present. Max Jungbauer, general manager of Sunset Packers, Inc., Phoenix, and a director of WSMPA, was chairman of the evening.

Among the guests was Dale Harmon of the OPS, who thanked packers for their cooperation and promised considerable relief in OPS regulations. E. F. Forbes, president of the association, was the principal speaker. He stressed the importance of cooperation between independent meat packers and the many advantages membership in the association can bring as evidenced by the increase in membership from 48 in 1946 to 415.

Bryan Brothers Acquires Branch House in Birmingham, Ala.

Bryan Brothers Packing Co., West Point, Miss., has purchased the Evansville Packing Co., Birmingham, Ala. It will be operated as the first branch house of Bryan Brothers.

The Alabama firm's entire assets and equipment were purchased, but price was not disclosed. Located at 2105 Morris ave., it consists of a four-story brick building with full basement and will be used for distribution of a complete line of meat products. Art Cunnickel was appointed manager, but other personnel of the plant were retained.

DuQuoin Honors 25-Year Men

Several years ago the DuQuoin (Ill.) Packing Co. formed a 25-Year Club for veterans who had served a quarter century in the packing industry. The company has made a practice of feting the club members annually with a steak dinner. This year ten more employees became eligible to join the club, making a total membership of 21. One member, Charles Pflanz, is a 50-year industry veteran.

The ten honored this year are: Henry Swallers, beef trimming; William Emling, sausage manufacturing; John Melvin, engineer; Louis Emling, maintenance; Charles Commean, production foreman; George Hammann, truck driver; Fred Kohout, mechanic; Albert Kowalzik, salesman; Mell Joslin, livestock buyer, and Harry Jackson, sausage manufacturing.

Ericson Will Manage Swift Packing Plant at Scottsbluff

I. E. Ericson, assistant head of the carcass beef division for Swift & Company, has been appointed to succeed O. C. Yeakley as manager of the firm's plant in Scottsbluff, it was announced.

Ericson joined Swift in 1931 and has served in a sales capacity in the Peoria and Cincinnati branch houses and at St. Paul, St. Joseph, Mo., and Denver, in the beef, lamb and veal divisions. He was head of the beef, lamb and veal department at Denver from 1947 until his transfer to Chicago early this year.

Cudahy Appoints P. G. Lynch

Effective November 3, P. G. ("Pat") Lynch was appointed manager of broker sales, pork and provisions of the Cudahy Packing Co., Omaha. He succeeded A. F. Halbach.

Lynch has been with Cudahy since 1940. Until 1947 he held various positions in the invoice and transportation departments. He was then made assistant in fresh pork sales; in 1951, assistant in the provision department.

Harry L. Hinzman, who had been on leave from Cudahy since September 1951 to serve in the OPS, returned to the company, October 1. He is an assistant manager in the provision department.

Stark, Wetzel Announces Two New Appointments

Leonard B. Austin has been appointed personnel manager of Stark, Wetzel & Co., Indianapolis. John K. Haines has been advanced to the position of purchasing agent. Austin formerly supervised the sliced bacon and sausage packing department. For



L. B. AUSTIN



JOHN HAINES

the past five years Haines has been manager of the machine accounting department.

Other promotions announced by Stark and Wetzel were Melvin Miller to supervisor of IBM operations; John Keller to head the payroll department; Robert Armstrong to the accounts receivable department, and Joseph Weber to manage bacon slicing and sausage packing for the company.

Hotel, Restaurant Purveyors Elect New Officers

The tenth anniversary annual meeting of the National Association of Hotel and Restaurant Meat Purveyors was held in Chicago recently. It was described as the most successful in the history of the association, with more than 150 meat industry men in attendance.

The following officers were elected: President, F. W. McKee, S. S. Learnard Co., Boston; chairman, board of directors, George E. Crean, Gerry Provision Co., Buffalo; first executive vice president, Bernard Pollack, Stock Yards Packing Co., Chicago; second executive vice president, Hy J. Tananbaum, American Provision Co., Los Angeles, and third executive vice president, James T. Smith, Ottman and Co., New York, N. Y. Reelected secretary and treasurer for the tenth consecutive year is Harry L. Rudnick of Chicago. Harold Widett of Boston was reappointed general counsel for the tenth consecutive year.

PERSONALITIES and Events OF THE WEEK

►Dr. Roy C. Newton, Swift & Company vice president in charge of research, was elected president of the newly organized Agricultural Research Institute. About 100 industrial, government and academic scientists attended the first meeting. Those elected to the governing board for Class A members, composed of food manufacturers and marketers, include: Victor Conquest, Armour and Company; John Knowles, Libby, McNeill & Libby, and C. G. Weigand, Eli Lilly & Co.

►W. L. Kleinz, 64, who was head of the wool department, Armour and Company, Chicago, from 1911 until he retired two years ago, died late last week. He was widely known in the wool trade. He was a member of the Boston Wool Trade Association and served several terms as president of the Chicago Midwest Trade Association. He is survived by his widow, two sons and a daughter.

►Geo. A. Hormel & Co., Austin, Minn., has sent Christmas packages to its nearly 400 men and women on military leave. Six returned soldiers, four of them Korean veterans, were summoned to a meeting to help determine the contents of the package. The eventual assortment included one whole chicken, a can of Spam, a canned ham, two cans of wieners, a one-pound fruit cake and six paper back books.

►A meeting of the southwestern division of the National Independent Meat

Packers Association will be held at the Baker hotel, Dallas, Friday, December 5, 1952. It will convene at 10 a.m., CST, recess for lunch at 12:30 and resume work on the program at 2 o'clock. Packers and associate members planning to attend are asked to notify Chris E. Finkbeiner, president, Little Rock (Ark.) Packing Co., who is divisional vice president.

►Bernard Egging of the Rath Packing Co., Waterloo, Ia., spoke before a swine institute held recently in Lamont, Ia. He discussed the swine types desired by the packer, illustrating the talk with slides.

►Robert L. Perry, former U. S. commodity inspector in Dallas, Tex., has been appointed sales manager of Samuels Packing Co., Dallas, Sam Rosenthal, president, announced. Perry has had many years experience in the meat packing industry, both in the Southwest and in Chicago.

►Edmond W. Peck, 83, who was associated with Armour and Company for 44 years, died recently following a brief illness. He was manager of the telephone and telegraph department in Kansas City for many years and from 1916 until he retired in 1933 was head of the national telephone-telegraph department in Chicago.

►Lt. Robert H. Horn, recently released from active duty with the U. S. Army, has returned to M. H. Greenebaum, Inc., New York. He will act as sales representative for the hotel and institutional division of the company, importers, packers and purveyors of Green Tree brand provisions. Before his recent tour of duty, Horn represented the import division of the firm.

►Martin E. Bush, 52, vice president and sales manager of the J. S. Hoffman Co., Chicago, died suddenly November 8, at his home in Chicago. With Hoffman for 26 years, he was widely known in the dairy industry and the food distributing field. He started as a sales representative, traveling the western states, became sales manager in 1948 and vice president in 1951. He is survived by his widow and three children.

►Judson R. Mills, branch manager of Armour and Company, has been elected treasurer of the Milwaukee Kiwanis Club.

►A Chicago Private Motor Truck Operators group, a division of the national council, is being organized. The next meeting of the group, Tuesday, December 9, is being planned by a committee made up of Orville Brouer, Swift & Company; H. O. Mathews, Armour and Company; L. W. Pierson, International Harvester Co., and W. H. Ott, Jr., Kraft Foods Co.

►The New York Association of Hotel and Restaurant Meat Purveyors held its annual meeting October 28. The following officers were elected: President, William Berliner of Merchants Beef Co.; first vice president, Nathan Schweitzer, Jr., Nathan Schweitzer &



TWO RECENT APPOINTMENTS have been announced by John Marhoefer, president, Marhoefer Division of Kuhner Packing Co. R. Voelker (left above) has been named plant superintendent and William Dillon plant manager. Both are experienced in provisions and in sausage production.



INSPECTING CARCASSES in the new 500-head beef sales cooler addition at the Peerless Packing Co., Cleveland, O., are Herb Smith, sales, and John Kinzie, cattle buyer. The new cooler greatly expands the capacity of the company's carcass sales operations, which are carried on under the direction of J. R. Ruddy, veteran beef man.

Co., Inc.; second vice president, Edward T. Jabbogy, Pacific Hotel Supply Co., and treasurer, Isidor Frank, Washington Beef Co. Benjamin Young was reelected counsel and secretary.

►The New Haven Railroad has leased property in the new market area in Boston to the Old Colony Packing Co., which is presently located on Fulton St. near the Faneuil Hall market area. Meyer Grossman is president.

►The Camp Packing Co., Cortland, N. Y., purchased one of the champion pens of steers at the recent sale in Caledonia. The steers, raised by Cornell university, brought 38c a lb.

►Wesley Hardenbergh, president of the American Meat Institute, spoke before the Boston Conference on Distribution at its recent meeting there. Theme of his talk was that grasslands can be made to feed more than twice the livestock now being raised and beef production can be doubled without increasing the amount of grain consumed in beef production.

►One of the speakers at the annual meeting of the American Bakers Association, held recently in Chicago,



KING SIZE BREAKFAST promotion, teaming up pork sausage and apples, gets tie-in display preview at Market Town Food Store in Chicago. Meat Manager George Dangler, left, hears plans from J. F. McGuire, Armour's sausage sales manager in Chicago.

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for fast, mild curing.

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for uniformly full-bodied flavor.



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was J. B. Woerfel of Armour and Company, Chicago, who described various shortenings and their characteristics in bakery products.

►The reserve champion steer at the annual Waterloo Meat Animal Show held there recently sold for 60c per lb. at the auction closing the show. The Angus was purchased by the Rath Packing Co., Waterloo. The grand champion, a Hereford, was not offered for sale.

►Employees of Swift & Company, St. Joseph, Mo., were given an Oscar for their outstanding contribution to the Community Chest. Of the total Swift contribution of \$13,400, employees themselves subscribed \$10,700. This

is \$2,500 more than they gave to the chest last year. Leo J. Hausman, president of the local union, served as head of the plant chest committee. The drive assumed the proportions of an organized miniature chest campaign, with recordings, posters, etc., emphasizing the "fair share" plan.

►W. Clements Zinck, plant manager of Arbogast and Bastian Co., Allentown, Pa., recently spoke before the Allentown Exchange Club. He discussed the meat industry, from farm to the consumer's table.

►J. Roy Kennedy, a member of the board of directors of the Piedmont Packing Co., Inc., Hillsboro, N. C., died on October 14. Kennedy had for-

merly held the post of secretary of the firm. For several years prior to his death he devoted most of his time to the company's sales department.

►Lt. Gus L. Juengling, son of Gus Juengling, jr., president of the Gus Juengling & Son, Inc., Cincinnati, O., reported to Camp Carson, Colo., October 29. He is a graduate of Xavier university of Cincinnati.

►Alfred L. Petersen, 60, Lewiston, Idaho, died recently. He had been in ill health for a year. He was with Bristol Packing Co., Clarkston, before retiring.

►R. R. Willingham has been appointed manager of Swift & Company's branch house at Savannah, Ga., succeeding J. J. Carr, who has been transferred to the branch house sales department at Chicago.

►Cudahy Bros. Co. is reported to be the first Milwaukee firm to install Intrafax, Western Union's new private facsimile system. The installation provides instant transmission of information and documents of many kinds between the firm's downtown offices in the Cudahy Tower and the packing plant in Cudahy, Wis.

►E. F. Forbes, president of Western States Meat Packers Association, was presented with a meritorious award certificate at the eighth fall meeting recently of the National Hide Association. The certificate was given "for extraordinary service" rendered the National Hide Association.

►Morris Weinstein, treasurer of Famous Meat Products, Philadelphia, died recently. He was 39 years old.

►Bar-B-Q Products, Inc., has been organized in Philadelphia. It will manufacture sausage.

►Joseph M. Steinmetz, 61, a salesman for Swift & Company at Louisville, Ky., died recently.

►W. R. Beale, 38, a salesman for the B & W Meat Co., Texarkana, Ark., died recently from a heart ailment.

►Alfred J. Danahy, general manager of the Danahy Packing Co., Buffalo, N. Y., has been appointed to the food committee of the Buffalo Chamber of Commerce.

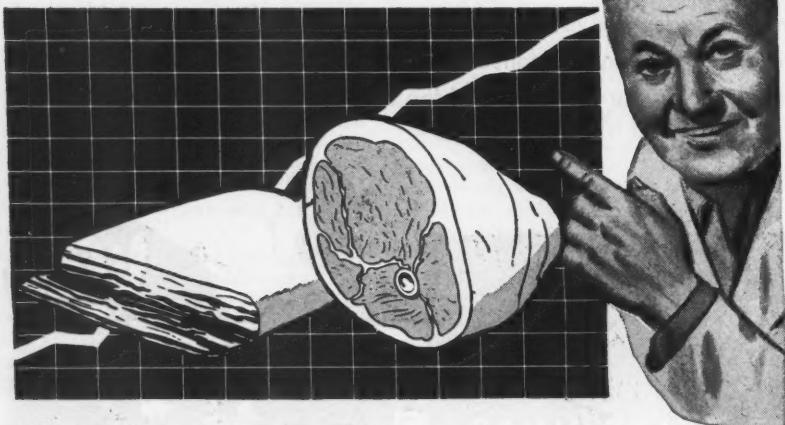
►Packing House By-Products Co., Chicago brokerage firm, has announced the addition of George Maier to its staff. Maier is well known in the meat industry, having been associated with the Columbia Corned Beef Co. and served as the Chicago representative of the Tobin Packing Co. He will join Bob Kern and John Wilson in the meat division. The announcement stated the broker now provides a well-rounded service to the meat packing industry, with Elmer Nelson and Jack Wiebe handling tallow and cracklings, and Nick Beucher, jr., John Lindquist and Edith Olson in the hide division.

►W. H. Lloyd, superintendent of the fertilizer and feed plant of Canada Packers Limited, Toronto, until his retirement in 1950, died recently.

Packers Report

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VE Eradication Drive

BAI, State Programs Making Good Progress in Most Areas

THE eradication program against the swine disease vesicular exanthema which was begun last July by the Bureau of Animal Industry of the USDA and by various affected states, has achieved good results in most areas. However, new outbreaks have occurred in some states, including Massachusetts and Michigan, and some suspicious herds are reported in Connecticut, Indiana and Oregon.

To date outbreaks have been reported in 29 states: Alabama, Arizona, Arkansas, California, Georgia, Idaho, Illinois, Indiana, Iowa, Kansas, Maryland, Massachusetts, Michigan, Minnesota, Missouri, Nebraska, New Jersey, New York, North Carolina, Ohio, Oklahoma, Oregon, Pennsylvania, South Dakota, Texas, Utah, Virginia, Washington and Wyoming.

Since then, quarantines have been removed in these states: Alabama, Arizona, Arkansas, Georgia, Idaho, Indiana, Iowa, Kansas, Maryland, Minnesota, Nebraska, North Carolina, Ohio, Oregon, South Dakota, Utah, Virginia, Washington and Wyoming.

Continuing efforts are being made to

eradicate the disease in most of the states still affected, except in California and New Jersey, where substantial numbers of hogs are garbage fed. Most outbreaks of VE have been traced directly or indirectly to the feeding of raw garbage to hogs. There has been concerted effort by government authorities to enact legislation requiring the cooking of garbage before it is fed to hogs. Nebraska called a special session of the legislature and provided funds for this purpose.

At its annual meeting this fall the American Meat Institute's board of directors authorized the Institute staff "to take every proper step necessary to effectuate the complete elimination of VE. In accomplishing this declared objective the staff is authorized to cooperate with farm organizations and other groups interested in this problem."

According to a recent Institute bulletin on progress of the VE eradication program, the principal reasons for the eradication program not progressing rapidly in some of the states are: 1) States do not have funds available for

matching of federal funds to pay indemnities to the owners of hogs; 2) Some meat packers in some of the infected areas have not had the processing facilities for handling pork products at temperatures required under the MID instructions; 3) Some packers have had a policy for years of not knowingly purchasing hogs that have been fed on raw garbage, and they do not feel that they should be expected to handle such hogs under the existing circumstances, and 4) Some states, particularly in the South and Southeast, have invoked embargoes against the importation of hogs and pork products from states that have been affected with VE, even though quarantines in some of the states long since have been removed. Some states also have included a provision which prohibits the importation of pork products from a plant that has slaughtered VE hogs. This restriction tends to discourage some companies from offering to slaughter and process VE affected hogs.

Also, "there has been too much publicity, unfortunately, in connection with the occurrence of VE and the plans for its eradication in some areas, and some of this information has been misleading to the public," the AMI bulletin stated.

"For example, some of the statements have said, or have implied, that VE hogs are slaughtered, or are to be slaughtered, while they are still in-

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"The Man You Knew" Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to your customers' particular taste. Write today for detailed information.

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	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓		✓	✓
SPECIAL (So-Smooth type)	✓		✓	✓
OSS (Completely soluble)	✓	✓	✓	✓



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fect. This is not so. The hogs that have been affected, or have been under suspicion, have recovered before they can be slaughtered and processed under very rigid federal regulations for the handling of such hogs and the pork products therefrom. These public statements, in some cases, have caused some processors not to offer to slaughter the hogs and process the pork, because of possible repercussions from customers and the public who usually are not aware of the facts or familiar with the safe process for handling such pork products."

States which are still imposing embargoes on the importation of pork products from other states are Alabama, Florida, Georgia, Louisiana, Mississippi, South Carolina and Washington.

The most recent changes (Amendment 16 to BAI Order 309) are as follows:

Released from quarantine are Pulaski county in Arkansas; Modoc and Siskiyou counties in California; Honor Farm of the federal penitentiary in De Kalb county in Georgia; Aurora township in Kane county in Illinois; Wabash township in Tippecanoe county in Indiana; Oshtemo township in Kalamazoo county in Michigan, and Hunterdon county in New Jersey. Suspicious herds are being investigated in Douglas county, Ore.; Hartford county, Conn., and Lake county, Ind.

Placed under quarantine are Bristol county in Massachusetts; Thetford, Forest, Genesee and Richfield townships in Genesee county, Green Oak township in Livingston county, Lyon and Novi townships in Oakland county, Salem, Scio, Superior and Webster townships in Washtenaw county, and Canton and Northville townships in Wayne county in Michigan; Camden county in New Jersey; York county in Pennsylvania and Dallas county in Texas.

Foxboro Offers Course for Plant Instrument Men

A three week course of intensive training in measurement and control instrumentation is being offered exclusively for food industry men by the Training School of the Foxboro Co., Foxboro, Mass. Scheduled for April 6 through 24, the training is given without charge.

Emphasizing the practical details of plant instrumentation, the course will include the subjects of retort control, smokehouse control, density measurement, control of dryers, evaporators and heat exchangers, etc.

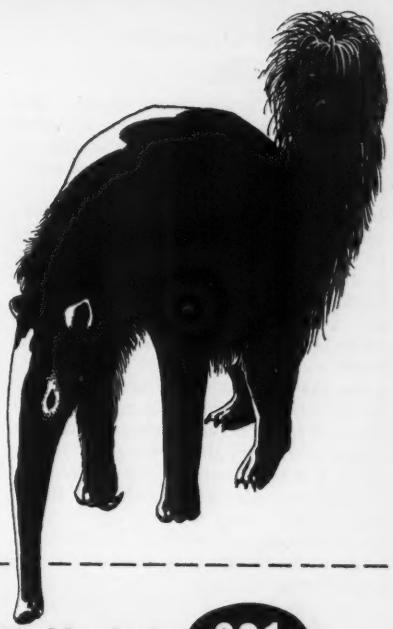
As classes are limited in size, Foxboro suggests applications be made as early as possible.

Stops Garbage Dumping

The city of Omaha, Nebr., has stopped dumping of garbage into the Missouri River. Hereafter it will grind, cook and bag the refuse for sale.

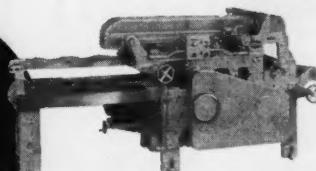
job designed for a SPECIFIC APPLICATION

There's a reason for that long snout and sticky tongue on the anteater. He's job designed for living. That tongue leaps out to capture the inhabitants of the anthills his strong curved claws have torn apart. The bushy tail? It's just for decoration.



The BATTLE CREEK Model 201

job designed



for BACON WRAPPING



The Battle Creek Model 201 was designed for one purpose — to wrap sliced bacon packages more efficiently. By building this machine for a specific job, Battle Creek has assured you a higher production rate, a better package, and a lower cost per package.

A "tension-wrap" for self-serve packages. In wrapping, the cellophane is held under tension and excess air is rolled out just before sealing. The result is a wrap that makes your package a self-selling showcase.

"Double-Sealing" creates a durable, moisture-proof package. After the bottom lap and end folds have been sealed under tension the ends are folded under and sealed to the bottom of the tray, assuring a sturdy, well-sealed package.

Quick, simple changeover from one size to another. Hand wheel adjustments make size changes (5 minutes or less) and paper cut-off adjustments (30 seconds or less) quick and simple. Even an inexperienced operator can do it.

Machine cleaning "down-time" kept to a minimum. A hinged carriage completely exposes the few parts of the machine that need cleaning. Non-corrosive metal parts are used wherever the product touches the metal parts.

Additional features that mean higher production at lower cost. Spring mounted folders and sealers take care of package irregularities. Electrical safety trips and extra wide feeding and sealing plates prevent cripples. Under normal conditions it is next to impossible to cripple a package on the machine.

Write or telegraph for complete details

Continuous Flow PACKAGING
BATTLE CREEK BREAD WRAPPING MACHINE CO. Battle Creek, Michigan

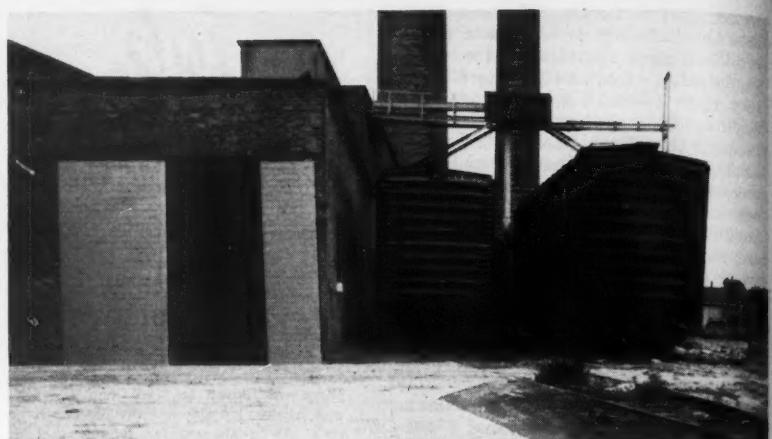
Feed Mill Operation

(Continued from page 31)

formulation for the shipment stipulates the quantities of raw materials which are to be taken from a given number of storage bins. The mixture may vary; all the product may be taken from one bin or from all bins. A crew of four pick the material from the various bins in wheelbarrow lots and weigh it on a multiple check weight scale. This Fairbanks Morse unit can be set to indicate the reading of three weight range spreads; one to 50; one to 100, and one to 200 or any combination required and gives the over or under weight of the loads being scaled. The wheelbarrow loads of material are dumped into the apron of a short screw conveyor which feeds a bucket elevator which in turn dumps the material onto the top flight of the main drag line conveyor while the material is weighed in 2,000-lb. batches. The process is continuous for a shipment.

The drag line carries the material to a shaker. This is a 10-mesh screen through which the fine material falls and is transported to a screw conveyor feeding the two mixers. Coarser material is passed through the final grinder and is then lifted by bucket to the screw conveyor feeding the two mixers. After mixing, the product is conveyed by a screw to a bucket conveyor which carries it to the bagging machine. As product passes to the bucket conveyor it is continuously sampled by dropping through a small opening in the screw conveyor frame.

The bagging device is equipped with an overflow arrangement that allows the amount in excess of bagging requirements to fall into a screw conveyor that carries the material to the bulk cars then being loaded. Since the feed mill carries on the two operations simultaneously when bagged shipments are being filled, equipment is utilized to the maximum. The bags are stitched and travel via belt conveyor to the car loading chute. The bags arrive at the door opening and are loaded into the



Outdoor view shows how two cars are loaded simultaneously. Car at left is fed with bagged feed from conveyor through building opening, while car at right is bulk-loaded from above.



Worker sprays car with lye solution in compliance with state anthrax control regulations before it is loaded with bulk material.

car by one man. In about a half day the system can be utilized to load a car of bagged material as well as a bulk car. The plant has recently standardized on multiwall paper bags for its packaging requirements.

The overflow material from bagging

is transported by screw conveyor to a chute which carries it to a bulk car feeder located within the car. This machine, which is basically a funnel with a high speed belt, throws the oncoming material to a height sufficient to load a 41-ton car. To fill the door section the loader is backed off onto the bridge plate. Formerly when the job was performed with wheel barrows, the loading operation took four men half a day.

When only a bulk car is being shipped, bagged material is placed in storage. The chute which feeds the car can be diverted to feed storage for truck loading operations. On loads of raw material coming into the plant via truck, after the material has been unloaded and sampled, it is carried by power scoop to the drag line conveyor feeding the first crusher and then moved into a storage bin.

Besides the routine of checking its product and keeping records on the analysis, the plant retains a sample of each lot of material on hand for 90 days. This procedure has been adopted as a double check to assure shipments of the specified animal feed material. In like manner, and in compliance with state regulations to control anthrax, any car prepared for bulk shipment is first sprayed with a Skel blower with a 5 per cent lye solution.



Superintendent John Fields scans analysis sheets for a tentative mixing formula. On ledge above are duplicate analysis samples.



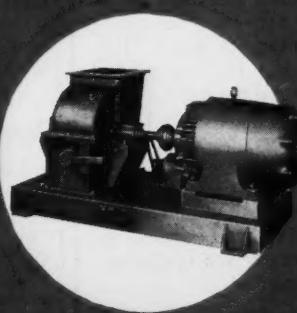
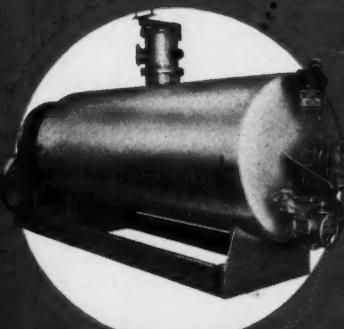
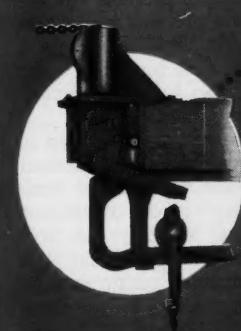
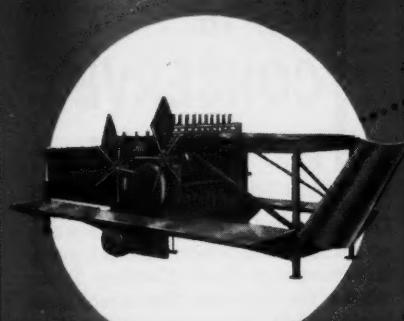
View of sampling station from which a continuous sample is drawn as material moves from mixers to bagging or loading station.

Taxes on Small Business

The Small Defense Plants Administration is making a survey of the effect of federal taxes on small business. Findings so far indicate that tax relief can be given to small firms without in the long run appreciably reducing tax revenues, John E. Horne, administrator, said. He declared that a reduction in taxes is particularly needed for small business "because it is the small concern that has so much difficulty in finding sufficient operating capital and in plowing back into its business the needed financing for modernization, new equipment, etc."

Let's Look

at the future
of YOUR plant



Meeting competitive conditions is the primary objective of all your future plans. You're always on the lookout for machinery that will be efficient, not for today, but for the life of the machine itself.

Here Dupps Equipment looks to the future for you, for it is designed with your future needs in mind. You can be sure that each Dupps machine will give you years of top performance at the very lowest maintenance cost.

Write us today about your needs.

THE DUPPS CO.

Germanatown, Ohio

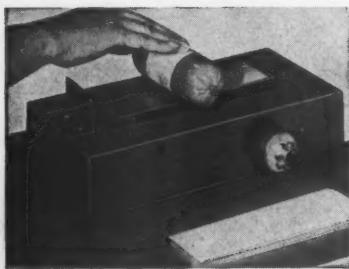
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Now you can seal SAUSAGE BANDS 5 TIMES FASTER with this new sealer



A special unit that does a perfect job at low cost!

Just put a heat-seal band on the sealing plate of this FS-11 Roller Band Sealer, inside the stainless steel guide. Then take a stuffed sausage or other product, hold it lightly against the front guide and let it slide down until the product touches the band, and then roll the product forward. That's all there is to it!

With this sealer you do a perfect job every time, at speeds **five or more times faster** than you can properly band sausage with other methods, and the band is sealed to the product without loose ends.

This sealer has an aluminum sealing plate with enclosed electrical heating element for activating the heat-seal emulsion on sausage bands. The guide around the sealing plate, which aids in placing the band, drops down as the product is rolled forward and then comes back up ready for the next band. The heater is thermostatically controlled and adjustable. The entire unit is mounted on a sturdy metal base finished in baked enamel, ready for operation on 110 v. A.C. current.

This FS-11 Roller Band Sealer for standard bands costs only \$34.50 complete. Special units made to order for extra-small or large bands. Give band size or submit band sample when ordering.

Write today!

GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK RD., CHICAGO 18, ILL.

Phase 1 of WSMPA's Public Relations Program Is Concerned with Prices

Through the medium of a new pamphlet which it expects to distribute widely, Western States Meat Packers Association is taking the first important step in its newly-planned public relations program. The booklet is designed to give the consumer a pointed and direct story of the relatively moderate price of meat today as compared with the rise in income and cost of many other essential products. It is vest-pocket size and uses cartoon technique, color and conversational-type copy.

At a meeting last June directors of WSMPA decided to establish a public relations program. The group felt that the most urgent concern at this time was to defend and explain the industry's position on the cost of meat today. Meat prices, they realized, have been unduly criticized and exploited by the public and even by other industries, and unless measures are taken which offer a true and factual picture of the cost of meat and its proper relation to the cost of other commodities, the unfavorable attitude of the consumer toward the industry will not be corrected. In other words, the industry cannot afford to let the many unfounded statements made about the unscrupulous profiteering of the meat packer and retailer stand.

Along with the pamphlet, WSMPA has designed a cardboard holder, which accommodates about 15 pamphlets. The association has recommended to its members that they provide an ample supply to all retail outlets. This would help arm the retail butcher, as well as others in the meat industry, with sound and convincing arguments to refute the improper statements on the cost of meat.

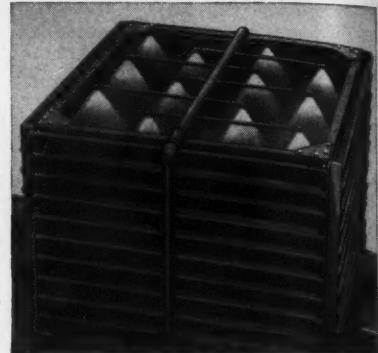
Cost of the pamphlets is 4½¢ per copy, with one holder provided free for each 50.

Agar Ham Advertising

Agar Packing and Provision Corp., Chicago, is inserting a four-color insert in *Everywoman's* magazine, central and northeast editions, to promote their canned hams, bacon, luncheon meat, etc. Agar's distribution is concentrated east of the Mississippi in large cities.

This insert technique is being used on an experimental basis and, if successful, will be considered for other publications covering Agar markets. Because of "tailor made" coverage of distribution areas, practically no waste circulation and the strong selling inherent in the four-color insert, Agar is optimistic about results.

The first insert appears in December and another is planned for Easter. Rogers & Smith is the company's advertising agency.



How to CONSERVE process water

AND SLASH YOUR COOLING WATER BILL

Don't waste it by pouring the warm water down a sewer. Instead, pump it through a Binks Cooling Tower where its heat will be released to moving air by spraying, as illustrated above.

With this simple process you circulate the same process water over and over again. You substitute a small pumping cost for a big water bill and you also help conserve a vital natural resource.

Binks makes a complete line of both natural and mechanical draft towers to assure you proper cooling under any local conditions. Thousands are in use for low-cost cooling in chemical and food processing, manufacturing, or anywhere heat is dissipated by circulating fluids.

Binks natural draft cooling towers

are available in many sizes with capacities from 2.4 to 480 tons of refrigeration.



Binks mechanical draft cooling towers

are made in several models with capacities from 3 to 1000 tons of refrigeration.



Send today for Bulletins describing in detail Binks full line of cooling towers. State capacity required. No obligation.



Binks
MANUFACTURING CO.

A COMPLETE LINE OF COOLING TOWERS • SPRAY NOZZLES
3122-28 Carroll Ave., Chicago 12, Illinois
REPRESENTATIVES IN PRINCIPAL CITIES

New Sterilizing Process

"Soft" X-rays—radiations produced at a comparatively low voltage—have unusual ability to penetrate substances and completely destroy those organisms that cause deterioration and spoilage. These findings are reported as a result of research conducted at Battelle Institute, Columbus, O., for the M & R Dietetic Laboratories of that city.

Sterilization may be effected by soft X-rays at room temperatures, and no material is necessary to kill the micro-organisms. It is claimed that heat-sensitive foods that would lose vitaminic or other desirable values through sterilization by high heat retain their good qualities under this method. Soft X-ray applications to packaged meats and other foods are especially promising, the Institute stated.

Policy Vacuum at OPS

Reports from Washington indicate increasingly that the Office of Price Stabilization appears to be operating in a policy vacuum. Key OPS officials, who once complained that they could not get Ellis Arnall, then price director, to take any interest in the detailed day-to-day operations of OPS, now complain that they have great difficulty in finding out what the policy is, with Tighe E. Woods at the top OPS post.

Officials in the agency who were always considered to be reliable sources of information on policy and other matters at OPS, now usually respond to queries with, "I don't know, but if you learn anything, tell me." There are many conflicting reports as to the current status of price actions or even basic policy so that it is impossible to determine the true situation.



AN INCREASE IN BACON sales resulted when Henry Heil meat packers of Baltimore, Md., changed its bacon packaging to attractive printed cellophane envelopes. The new bacon envelopes are fabricated and cellulose-printed in four colors by Shellmar Products Corp. and are quickly filled with a Speedpak packaging unit.

IMPROVE YOUR LARD.....

DEODORIZED • HYDROGENATED LARD FLAKES



PACKED IN 50 LB. MULTIWALL PAPER BAGS • CARLOAD OR LCL
FREE SAMPLES ON REQUEST....

"CUDAHY OF CUDAHY"
CUDAHY, WISCONSIN • PHONE SHERIDAN 4-2000

WEAR-EVER *Aluminum*

GAS-FIRED KETTLE Excellent for rendering



10, 20, 30, 40 gallon sizes

Here's a wonderful new kettle that cooks by direct gas-fired heat. You can add this kettle without installing or extending steam facilities. It's easily and economically installed—uses natural, artificial or bottled gas.

Made of aluminum, it spreads heat quickly and evenly. In addition, the rounded shape of the inner container and arrangement of the burner contribute further to uniform cooking. You can cook better and faster than you

ever dreamed possible, in this direct gas-fired kettle. A tangent draw-off and an easy-to-clean valve provide sanitary protection and make kettle emptying easy. (Kettle insert container also available without draw-off and with lift-out handles.) One-piece hinged cover. And remember, Wear-Ever's extra-hard aluminum alloy gives extra years of service.

MAIL COUPON TODAY TO:



THE ALUMINUM COOKING UTENSIL COMPANY, 411 WEAR-EVER BLDG., NEW KENSINGTON, PA.

Have representative see me about your gas-fired kettle Send me your catalog

NAME.....

TITLE.....

Fill in, clip to your letterhead and mail today

A complete line for meat packers, canners and sausage manufacturers, including



KETTLES



DRUMS



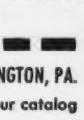
TUBS



TRUCKS



PANS



CONTAINERS

**SAVE
with
Speco...**



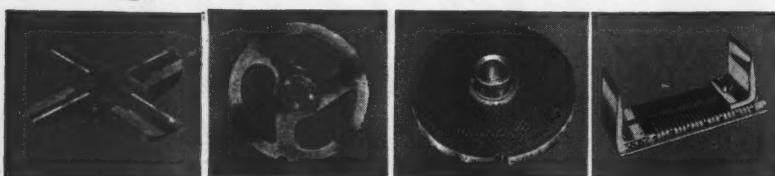
You'll never get a better buy than SPECO offers you in its performance-proved grinder plates and knives. Only choice metals go into SPECO products, precision ground for long life, trouble-free performance. SAVE time, labor, money with SPECO. Order your replacement requirements NOW!

Pictured (left) with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-flite holder. Easy to assemble . . . to clean . . . self-sharpening.

Pictured below is SPECO's C-D Cutmore—top quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles . . . a wide variety of SPECO plate styles—in a complete range of sizes for all makes of grinder. All SPECO products are guaranteed.

SPECO's C-D Sausage-Linking Guide Increases hand-linking speeds, cuts costs, improves product appearance.



FREE:

Write for SPECO's "GRINDING POINTERS."

THE SPECIALTY MANUFACTURERS

3946 Willow Street, Schiller Park, Illinois.

SPECO Inc.

SPECIAL LOW PRICES

NOCON-HOG-SCALD

CUTS SHAVING TIME AS MUCH AS 50%

GUARANTEED UNCONDITIONALLY

Fast — Economical — Saves Labor

Produces cleaner snouts, whiter carcasses free from scurf and slime. Approved for use by the U. S. Department of Agriculture.



NOCON PRODUCTS CORPORATION
62 WILLIAM ST. NEW YORK 5, N. Y.
WRITE FOR FULL INFORMATION

There is no substitute for pure natural spices

Have you tried
MACTEX #66
Emulsifier

MACCO
FLAVORED CURE
For Better Flavor in
your hams & bacon



FOR SACK PORK SAUSAGE
MACCO Farm Style Pork
Seasoning
Real Southern Flavor

MACCO
DELUX CHILI Seasoning
A real Texas Flavor

THE McClancy COMPANY
Builders of Fine Seasoning

1038 COLLEGE STREET

BEAUMONT, TEXAS

BRIEFS ON DEFENSE POLICIES AND ORDERS

SPICES: OPS is expected to remove price ceilings from all types of spices sold in the United States. The action has already been approved by the agency's policy committee.

CONTROLLED MATERIALS: NPA simplified the job of maintaining inventories in a revision of CMP, Regulation 2. Manufacturers who use controlled materials are given the right to maintain inventories on a class rather than an item basis if they desire.

FREIGHT CARS: The nation's freight car builders have urged NPA to give the industry supplemental priority and allocation assistance so that production efforts can be accelerated.

COTTONSEED MEAL: OPS announced that sellers of sized cottonseed meal cake will have to separate the cake into specified uniform sizes in order to qualify for the sized cake differential in CPR 167. The amendment sets up special definitions for nut-size, sheep-size, pea-size and pebble-size cake, to which the original sized cake differential will apply.

RETAIL MARKUPS: OPS authorized small chains of grocery stores to apply to OPS for a shift to a class of grocery which may take a higher percentage markup on goods, if they can show that most of their stores do a smaller volume of business than most large chains.

COPPER: It is reported Defense Mobilization Director Fowler will issue a statement flatly supporting present OPS copper and copper scrap price ceilings and warning that no adjustment of ceilings is in prospect. Purpose would be to attempt to restore normal flow of copper.

TRUCK TRANSPORT: A survey by the Defense Transport Administration indicates that motor carriers will require an additional 20,264 trucks, tractors and trailers during the six month period, October 1952 to March 1953, for maintaining and expanding their fleets.

FLASHES ON SUPPLIERS

LIQUID CARBONIC CORP.: Sales and engineering offices of the Compressed Gas division have been moved from their New York quarters to the general offices at Chicago, it was announced by W. A. Brown, jr., president and general manager. Officials affected by the move were B. W. Goulding, vice president and sales manager of the Gas division; C. E. Wolfe, jr., W. Bigelow, jr., R. N. Rose, and F. C. Seefeldt. The distribution department, headed by Lee W. Kenney, J. L. Morgan and F. E. Rollent, has also been transferred to the Chicago office.

CLARK EQUIPMENT CO.: Appointment of A. O. Williams as director of engineering, Industrial Truck division, has been announced by R. H. Davies, vice president. Williams, who began his career with Clark in 1917, will coordinate and lead all Clark engineering activities in the field of material handling equipment. In 1920 Williams helped design and produce the first gas-powered platform lift-truck. He holds 90 patents for mechanisms in the railroad and industrial truck equipment fields.

THE HERMAN BODY CO.: This St. Louis, Mo., firm, builder of refrigerated and insulated bodies for trucks and trailers, is now affiliated with Jerry O'Mahoney, Inc., Elizabeth, N. J. According to Herman Plew, president, the new manufacturing facilities will enable the Herman firm to distribute its products more widely throughout the East. Herman will assemble bodies in New Jersey, and plans to produce its full line there as soon as possible.

CESCO: Donald E. Stem, president of this San Francisco firm, has announced the appointment of LeRoy M. Brown as advertising manager.

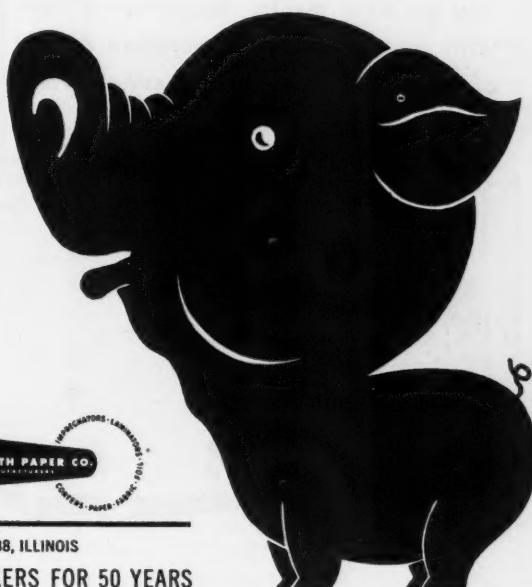
THE HURON MILLING CO.: Hatton B. Rogers, formerly associate director, Technical Service, has been appointed director of Technical Service with headquarters in Huron's general sales offices, New York City. Lewis J. Minor has left the company to go into business for himself.

I never get a bum wrap
because
my packer specifies



Oiled Sta-Tuf

One of a number
of HPS Meat Wraps that
MEET MEAT'S MUSTS
for uniformly good quality



CHICAGO 38, ILLINOIS

PAPERS FOR PACKERS FOR 50 YEARS

OVERHEAD TRACK SCALES
WEIGH BEAM or DIAL ATTACHMENT
SALES - REPAIRS - SERVICE

CALL OR WRITE

O'BRIEN SCALE DIVISION
NEW YORK TRAMRAIL CO., INC.
345 Rider Ave.—Melrose 5-1686—New York 51, N. Y.

You HOLD EVERYTHING . . . color, flavor, shape
when you SMOKE HAMS in famous

ADLER STOCKINETTE



WORLD'S LARGEST MANUFACTURER OF STOCKINETTE

For QUALITY smoked meat, economy in packing, shipping, freezing, storing, specify Adler, makers of quality knit products for over 80 years. Widest range in widths and construction assures RIGHT stockinette for any cut, all sizes, for ham, beef, veal, pork, etc. Write for FREE catalog and price list to:

THE ADLER COMPANY, Dept. N
CINCINNATI 14, OHIO

ADLER REPRESENTATIVES

PHIL HANTOVER, INC.
1717 McGee St.
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JACK SHRIBMAN
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Philadelphia 31, Pa.

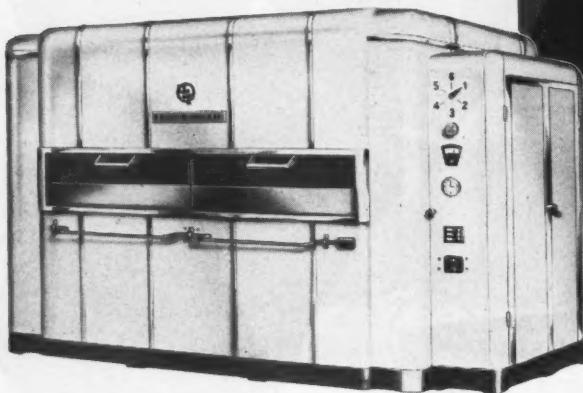
R. E. BAUMAN CO.
3419 West 1st St.
Los Angeles 4, Calif.

It Just HAS to come out Right...

WHEN IT'S BAKED IN A

FLEX-O-MATIC

You get finer results, less bake-out loss, with the time and temperature control of Flex-O-Matic Meat Processing Ovens.



Check these Flex-O-Matic features:

- ✓ Compact, streamlined design, most modern sanitation features.
- ✓ Stabilized, non-tip trays for level processing.
- ✓ Aluminized, heat-reflexing interior with thick, fibre-glass insulation makes heat utilization more efficient.
- ✓ Close control of temperature saves bake-out losses.
- ✓ Quick heat acceleration—low stand-by heat.
- ✓ Enclosed, noiseless drive mechanism. All controls located on front panel.

Evenly baked meat of perfect appearance . . . production time savings to assure tight processing schedules . . . that's what you get with the Flex-O-Matic positive quality controls in your USP Meat Processing Oven. Time and temperature conform to your wishes as never before with heat accelerating and decelerating in jig time, reducing bake-out loss and stand-by heat to a minimum. The pre-engineered design to fit your plant layout, the gleaming enamel and chrome finish, and the exclusive sanitation features inside and out are all the more reasons why you'll find Flex-O-Matic ovens preferred for meat processing everywhere.

For information and quotation on a Flex-O-Matic Meat Processing Oven to fill your needs, write today. Be sure to specify production in pounds per hour.

UNION STEEL PRODUCTS CO.

Manufacturers of Flex-O-Matic Meat Processing Ovens, WENDWAY Sanitary Steel Rod Belt Conveyors, Stainless Steel Meat Trucks, Portable Racks, Wire Shelves, Ingredient Bins and Work Tables.



**ALBION,
MICHIGAN**

Meat Production Dips 5 Per Cent; Below 1951 First Time Since July

MEAT PRODUCTION under federal inspection for the week ended November 8 was estimated at 357,000,000 lbs., according to a U.S. Department of Agriculture report. This was a decrease of 3 per cent from the 366,000,000 lbs.

head from 313,000 the previous week, and amounted to only slightly more than the 289,000 head killed commercially under federal inspection a year ago. Output of beef dropped to 153,900,000 lbs. compared with 165,600,000 lbs.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended November 8, 1952, with comparisons

Week Ended	Beef		Veal		Pork		Lamb and Mutton		Total Meat Prod.	
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.						
Nov. 8, 1952	291	153.9	121	15.5	1,316	174.8	283	12.5	357	
Nov. 1, 1952	313	165.6	136	18.1	1,296	169.0	311	13.4	366	
Nov. 10, 1951	289	149.4	123	15.7	1,550	198.5	240	11.1	375	

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lb.
Nov. 8, 1952	980	529	240	128	235	133	94	44	13.4	41.6
Nov. 1, 1952	980	529	247	135	232	130	93	43	13.8	41.5
Nov. 10, 1951	979	517	233	128	233	128	99	46	14.0	50.5

output of the week previous and 5 per cent under the 375,000,000 lbs. produced during the corresponding period last year. This was the first week since July that output has lagged behind production of last year.

Slaughter of all species, except hogs, was down from the week before. The continued high rate of beef production did not offset the decrease in pork output from the volume of a year ago.

Cattle slaughter declined to 291,000

the week before. A year ago this volume was placed at 149,400,000 lbs.

Slaughter of calves totaled about 121,000 animals compared with 136,000 the preceding week and 123,000 last year. Production of veal declined to 15,500,000 lbs. from 18,100,000 lbs. the week before and 15,700,000 lbs. last year.

An estimated 1,316,000 head of hogs were slaughtered for a 20,000-head increase over the week before, but lagged

DECIDEDLY IMPROVED CUTTING MARGINS ON HOGS

(Chicago costs and credits, first three days of week)

Lower average live costs coupled with higher prices on some leading pork cuts were deciding factors in the sharply improved cutting margins the past week. All three weight classes returned impressive plus margins, the light-weights showing to the best advantage.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

180-220 lbs.—			220-240 lbs.—			240-270 lbs.—						
Value			Value			Value						
Pct.	Price live wt. per lb.	per cwt. alive yield	Pct.	Price live wt. per lb.	per cwt. alive yield	Pct.	Price live wt. per lb.	per cwt. alive yield				
Skinned hams	12.6	47.0	\$ 5.92	\$ 8.51		12.6	46.5	\$ 5.86	\$ 8.23			
Picnics	5.6	27.2	1.52	2.20		5.5	25.4	1.40	1.96			
Boston butts	4.2	33.2	1.39	2.03		4.1	33.0	1.35	1.91			
Loin (blade in.)	10.1	44.5	4.49	6.50		9.8	44.5	4.63	6.19			
Lean cuts												
Bellies, S. P.	11.0	26.7	\$ 2.94	\$ 4.25		9.5	26.4	\$ 1.51	\$ 3.60			
Bellies, D. S.						2.1	20.5	.43	.60			
Fat backs						3.2	7.0	.22	.32			
Plates and jowls	2.9	13.2	.38	.54		3.0	13.2	.40	.57			
Raw leaf	2.3	8.4	.19	.26		2.2	8.4	.18	.28			
P.S. lard, rend. wt.	13.9	9.0	1.25	1.79		12.3	9.0	1.11	1.57			
Fat cuts and lard												
Spareribs	1.6	32.3	.52	.74		1.6	27.0	.43	.62			
Regular trimmings	3.8	22.7	.75	1.08		3.1	22.7	.66	.96			
Feet, tails, etc.	2.0	7.5	.15	.22		2.0	7.5	.15	.22			
Offal & misc.												
TOTAL YIELD & VALUE	69.5		\$ 20.05	\$ 28.02	71.0	...	\$ 19.88	\$ 27.85	71.5	...	\$ 18.92	\$ 26.43
Cost of hogs												
Condemnation loss												
Handling and overhead												
TOTAL COST PER CWT.	\$18.43		\$26.52			\$18.29		\$25.76			\$18.14	\$25.35
TOTAL VALUE	20.05		28.92			19.88		27.85			18.92	26.43
Cutting margin			+\$1.62	+\$2.40		+\$1.59		+\$2.09			+\$7.87	+\$1.08
Margin last week			.12	-.17		-.148		-.198			-.65	-.83

considerably under last year's kill of 1,550,000 animals. As pork, the week's kill amounted to 174,800,000 lbs. compared with 169,000,000 lbs. the previous week and 198,500,000 lbs. a year ago. Lard output rose to 41,600,000 lbs. from 41,500,000 lbs. the preceding week, but ranged sharply under the 50,500,000 lbs. a year ago.

Operations of the short week resulted in a sheep and lamb slaughter of 283,000 animals against 311,000 the week before, but ranged far more than the 240,000 killed during the same week of last year. As meat, the above numbers of ovines yielded 12,500,000, 13,400,000 and 11,100,000 lbs. for the three weeks, respectively.

MEAT EXPORTS-IMPORTS

Exports and imports of meats during August, as reported by the U. S. Department of Agriculture:

Commodity	Aug. 1952	Aug. 1951
EXPORTS (domestic)—	Pounds	Pounds
Beef and veal—		
Fresh or frozen	191,744	100,164
Pickled or cured	893,522	604,361
Pork—		
Fresh or frozen	1,270,402	1,300,050
Hams & shoulders, cured or cooked	1,124,812	676,368
Bacon	1,216,978	2,145,985
Other pork, pickled, sauced or otherwise cured, (includes sausage ingredients)	1,848,725	1,439,649
Sausage, bologna & frankfurters, (exc. canned)	128,712	137,009
Canned meats—		
Beef and veal	154,677	64,202
Sausage, bologna & frankfurters	151,484	244,693
Hams and shoulders	136,473	373,666
Other pork, canned	284,279	
Other meats & meat products, canned ¹	125,857	264,995
Lamb and mutton (except canned)	70,593	8,491
Lard, (includes rendered pork fat)	37,288,265	48,397,905
Tallow, edible	1,004,134	159,730
Tallow, inedible	57,911,452	35,673,551
Inedible animal oils, n.e.c.		
(includes lard oil)	865,421	30,593
Inedible animal greases & fats (includes grease stearin)	6,769,207	5,098,643
IMPORTS—		
Beef, fresh or frozen	16,490,723	6,343,258
Veal, fresh or frozen		917,655
Beef and veal, pickled or cured	1,515,456	3,856,916
Canned beef (includes corned beef)	13,416,165	14,382,864
Pork, fresh or chilled and frozen	2,890	1,683,770
Hams, shoulders & bacon.	5,433,093	3,371,391
or salted		25,830
Lamb and mutton	224,428	70,114
Tallow, edible	500	1,902
Tallow, inedible		117,480

¹Includes many items which consist of varying amounts of meat.

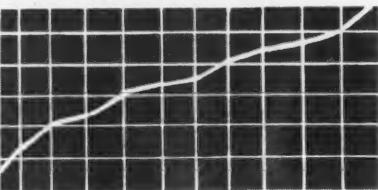
Compiled from official records, Bureau of the Census.

SEPTEMBER MEAT GRADING

Meats and meat products graded and certified by the U. S. Department of Agriculture in September, with comparisons ("000" omitted):

	Sept.	Aug.	Sept.
Beef	771,949	762,906	668,114
Veal and calf	107,722	99,357	79,278
Lamb, yearling and mutton	56,773	50,391	43,034
Total	936,444	912,654	790,426
All other meats and lard	16,743	10,860	8,303
Grand total	953,187	928,514	798,729
Compulsory grading of beef, veal, calf, lamb and mutton pursuant to OPS regulation became effective May 7, 1951.			

WATCH YOUR SMOKING PROFITS GO UP!



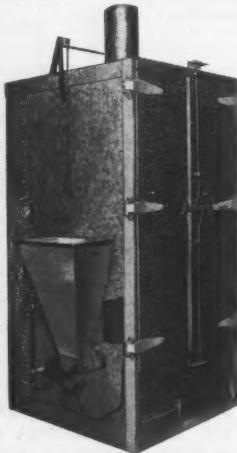
When You Use KOCH Smokehouse Equipment

KOCH Automatic Smoking Equipment will do two things for you: KOCH Precision Control ends guesswork. Smokehouse temperature and smoke density are held steady, at the exact degree you want. No more occasional sub-standard results. You get the same fine product, every time.

KOCH Automatic Operation saves you labor and money. Supervision and smokehouse tending are cut to a minimum. Just change the dial settings for desired heat and smoke at different stages of the smoking cycle.

No wonder there are more installations of KOCH Automatic Smoking than all other makes put together!

The KOCH Smoke-Tender Unit is installed outside a smokehouse. It delivers heat and smoke automatically, under strict control. All flames are kept out of the smokehouse. Burns gas (any type, as specified by customer), and vents gas fumes separately, not into the smokehouse. The Smoke-Tender Unit, Model 1777, is priced at only \$895 f.o.b. Kansas City. KOCH engineers will gladly plan your Smoke-Tender installation, free of charge, to make sure you get maximum operating benefits.



KOCH Sectional Steel Smokehouses are made in many types and sizes. Model shown is 4x4 ft. and 8 ft. high. Has 2 in. fireproof insulation in walls, top, bottom, and doors. Burns gas, any type as specified by customer. Sawdust is fed and consumed electrically. Model 1244, illustrated, has built-in smoke stick supports, and is priced at \$945 complete, f.o.b. Kansas City. Other models are made to hold one or more trucks, or one or more cages on overhead tracking.

KOCH Automatic Smoking can be adapted to any kind and any size smoking operation. Let us plan an installation for you, without charge or obligation.

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KOCH Supplies
2520 Holmes St.
Kansas City 8, Mo.

MEAT and SUPPLIES PRICE CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

	Nov. 10, 1952	(l.c.l. prices)
Native steers		
Prime, 600/800	11	Choice, 70/down \$18.00@20.00
Choice, 500/700	54½	Good, 70/down 17.00@18.00
Choice, 700/900	49½@51½	Utility, 70/down 14.00@16.00
Good, 700/800	42 @44	
Commercial cows	30 @30½	
Can. & cut	26½	
Bulls	31	

CARCASS MUTTON

(l.c.l. prices)
Hams, skinned, 10/14... 46½ @48½
Hams, skinned, 14/16... 46½ @47
Pork loins, regular 12/down, 1 lb. 46 @48
Pork loins, boneless, 100's, under 16 lbs. 65
100's 31
Picnics, 4/6 lbs., loose, 27½ @28
Picnics, 6/8 lbs., loose, 26
Boston butts, 4/8 lbs., 100's 34 @36
Tenderloins, fresh, 10's, 91½
Neck bones, bbls. 7 @7½
Livers, bbls. 18½ @19
Brains, 10's 15.00@15.50
Ears, 30's 7½ @8
Snouts, lean-in, 100's, 10 @11
Feet, S. C., 30's 7 @8

STEER BEEF CUTS

Prime:		
Hindquarter	84.0@66.0	
Forequarter	44.0@45.0	
Round	58.0@61.0	
Trimmed full loin	91.0*	
Flank	15.0@18.0	
Regular chuck	50.0@54.0	
Foreshank	25.0@28.0	
Brisket	32.0@36.0	
Rib	70.0@75.0	
Short plate	25.0@27.0	
Choice:		
Hindquarter	60.0@63.0	
Forequarter	44.0@45.0	
Round	58.0@61.0	
Trimmed full loin	83.0	
Flank	15.0@18.0	
Regular chuck	50.0@54.0	
Foreshank	25.0@28.0	
Brisket	32.0@36.0	
Rib	60.0@65.0	
Short plate	25.0@27.0	

BEEF PRODUCTS

Tongues, No. 1	32½	
Brains	6½ @ 6½	
Hearts	18 @ 17	
Livers, selected	56 @ 59	
Livers, regular	43 @ 45	
Tripe, scalded	6½	
Tripe, cooked	7½	
Lips, scalded	6½ @ 6½	
Lips, unscalded	6 @ 6½	
Lungs	4¾ @ 5½	
Melts	6½	
Udders	5 @ 5½	

BEEF HAM SETS

Knuckles	50	@51
Insides	48	
Outsides	50	@51

FANCY MEATS

(l.c.l. prices)		
Beef tongues, corned, 12 oz.	36.00@37.00	
Veal breads, under 12 oz.	70@72	
12 oz. up 76@78		
Calf tongues 21½		
Lamb fries 70@71		
Ox tails, under ½ lb. 26.00@27.00		
Over ½ lb. 26.00@27.00		

WHOLESALE SMOKED MEATS

(l.c.l. prices)		
Hams, skinned, 14/16 lbs., wrapped	52 @55	
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	55 @58	
Hams, skinned, 16/18 lbs., wrapped	52 @56	
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped, 8/10 lbs.	55 @59	
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	42 @45	
Bacon, fancy, square cut, seedless, 12/14 lbs., wrapped	39 @42	
Bacon, No. 1 sliced, 1-lb. open-faced layers	46 @52	

VEAL—SKIN OFF

Carcass	(l.c.l. prices)	
Prime, 80/110	\$54.00@56.00	
Prime, 110/150	54.00@56.00	
Choice, 80/110	50.00@53.00	
Choice, 110/150	42.00@48.00	
Good, 50/80	36.00@39.00	
Good, 80/110	41.00@45.00	
Good, 110/150	38.00@42.00	
Commercial, all wts.	28.00@34.00	

CARCASS LAMBS

(l.c.l. prices)		
Prime, 30/50	\$47.00@51.00	
Choice, 30/50	47.00@51.00	
Good, all weights	43.00@45.00	

(*Ceiling base prices, f.o.b. Chicago)

DRY SAUSAGE

(l.c.l. prices)		
Cervelat, ch. hog bungs	1.01@1.05	
Thuringer	50.00@53.00	
Farmer	82@84	
Holsteiner	81@84	
B. C. Salami	80@82	
Genoa style salami, ch.	94@99	
Pepperoni	81@85	
Italian style hams	79@83	



P / D Durability Q / Uality

Kleenette Stainless Steel sponges provide maximum cleaning efficiency, economically achieved with LESS effort at LESS cost!

Compare - Make the smart decision - Buy Kleenettes

AVAILABLE THROUGH JOBBERS • COAST TO COAST

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STANcase STAINLESS STEEL EQUIPMENT

HEAVY DUTY MEAT TRUCK NO. 48



Overall Dimensions:

54½" x 32"
38" Height

CAPACITY, 1200 LBS.

Ruggedly
Constructed for Lifetime Service

NO. 48 is the largest of the STANcase MEAT TRUCKS; three other models with capacities of: 800 lbs., 500 lbs., and 225 lbs. are available. Ruggedly constructed for lifetime service of stainless steel. Inside surfaces are polished and seamless. Generously rounded corners are provided for efficient maintenance of sanitary cleanliness. Specifications for component parts are of highest quality standards. WRITE FOR DESCRIPTIVE LITERATURE.

Fully Approved by Health Authorities

Manufactured by

THE STANDARD CASING CO., Inc.
121 Spring St., New York 12

FOR UTMOST
protection
SPECIFY
Arksafe™ MEAT COVERS

Photo taken at
FORST PACKING CO.



Progressive
Packers

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BECAUSE . . .

... the CRINKLE in "ARKSAFE" Crinkled Kraft MEAT COVERS creates thousands of small pockets of low temperature air which form a perfect insulation between the cover and the meat. This, plus the fact that paper is a slow conductor of heat, causes the meat to retain its chill when taken from the cooler, keeps it clean and eliminates the possibility of sweating.

These EASY-TO-HANDLE, MODERN MEAT COVERS are truly the finest obtainable and cost less with greater protection than other methods of wrapping. For details write Dept. NP-2.

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CHASE POLYTEX POLYETHYLENE BAGS

A fine protective packaging material for your poultry or meats. They are odorless, moisture-proof, bacteria and mold resistant... non-toxic and airtight! Available in small bags or liners—plain or printed, 1 to 4 colors. Write us today.

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For bags, barrels, boxes and drums. Provide added protection against sifting, evaporation and outside contamination. Waxed or unwaxed. Elastic and strong! Write for samples.



CHASE BARREL COVERS

Chase Coverlin or heavyweight Duplex. Combination burlap and crinkled kraft or laminated crinkled kraft. Pure vegetable adhesives used in both types. Choice of printed or plain. Send for samples.



**CHASE
BAG CO.**

GENERAL SALES OFFICE, 309 WEST JACKSON BLVD., CHICAGO 6, ILL.

DOMESTIC SAUSAGE

(l.c.l. prices)

	Whole	Ground
Pork sausage, hog casings	45	46
Pork sausage, sheep cas.	53	57
Frankfurters, sheep cas.	55	63.7
Frankfurters, skinless	48	51
Bologna	41	46
Bologna, artificial cas.	44	50
Smoked liver, hog bungs	43	49 1/2
New Eng. lunch. spec.	75	76 1/2
Tongue and blood	48	51
Souse	36	38
Polish sausage, fresh	52	58
Polish sausage, smoked		54

SEEDS AND HERBS

(l.c.l. prices)

	Whole	Ground
Caraway seed	15	21
Comine seed	28	30
Mustard seed, fancy	23	..
Yellow American	18	..
Oregano	21	27
Coriander, Morocco,		
Natural, No. 1	11	18
Marjoram, French	34	45
Sage, Dalmatian,		
No. 1	60	70

CURING MATERIALS

Cwt.

Nitrate of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$8.90
Salt peter, n. ton, f.o.b. N.Y.:	
Dbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Salt, in min. ear. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	
Pure rfd., powdered nitrate of soda	6.25
Sea salt	Per ton
Granulated	\$22.00
Rock per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	25.50
Sugar	
Raw, 96 basis, f.o.b. N.Y.	6.40
Refined standard cane gran., basis	8.65
Refined standard beet gran., basis	8.45
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.35 @ \$8.45
Cerelose dextrose, per cwt., L.C.L. ex-warehouse, Chgo.	7.92
C/L Del. Chgo.	7.82

PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass):	Los Angeles Nov. 10	San Francisco Nov. 10	No. Portland Nov. 12
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STEER:

Choice:			
500-600 lbs.	\$50.00 @ \$1.00	\$51.00 @ \$2.00	\$54.00 @ \$5.00
600-700 lbs.	48.00 @ \$0.50	49.00 @ \$1.00	53.00 @ \$5.00
Good:			
500-600 lbs.	44.00 @ \$0.46	51.00 @ \$2.00	46.00 @ \$2.00
600-700 lbs.	43.00 @ \$0.44	46.00 @ \$2.00	47.00 @ \$2.00
Commercial:			
350-600 lbs.	40.00 @ \$2.00	40.00 @ \$4.00	37.00 @ \$2.00

COW:

Commercial, all wts.	29.00 @ \$2.00	32.00 @ \$4.00	29.00 @ \$3.00
Utility, all wts.	28.00 @ \$2.00	29.00 @ \$4.00	28.00 @ \$3.00

FRESH CALF:

(Skin-Off)	(Skin-Off)	(Skin-Off)
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FRESH LAMB (Carcass):

Prime:			
40-50 lbs.	49.00 @ \$1.00	49.00 @ \$2.00	44.50 @ \$5.00
50-60 lbs.	48.00 @ \$1.00	49.00 @ \$2.00	53.00 @ \$5.00

Good:

40-50 lbs.	44.00 @ \$0.46	51.00 @ \$2.00	46.00 @ \$2.00
50-60 lbs.	43.00 @ \$0.44	46.00 @ \$2.00	47.00 @ \$2.00

Commercial:

350-600 lbs.	40.00 @ \$2.00	40.00 @ \$4.00	37.00 @ \$2.00
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COW:

Commercial, all wts.	29.00 @ \$2.00	32.00 @ \$4.00	29.00 @ \$3.00
Utility, all wts.	28.00 @ \$2.00	29.00 @ \$4.00	28.00 @ \$3.00

FRESH CALF (EWE):

Choice:			
40-50 lbs.	49.00 @ \$1.00	49.00 @ \$2.00	44.50 @ \$7.00
50-60 lbs.	48.00 @ \$1.00	48.00 @ \$2.00	44.50 @ \$7.00

Good:

40-50 lbs.	44.00 @ \$0.46	49.00 @ \$2.00	44.50 @ \$7.00
50-60 lbs.	43.00 @ \$0.44	49.00 @ \$2.00	44.50 @ \$7.00

Commercial:

350-600 lbs.	40.00 @ \$2.00	40.00 @ \$4.00	37.00 @ \$2.00
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MUTTON (EWE):

Choice:			
40-50 lbs.	23.00 @ \$2.40	20.00 @ \$2.40	17.00 @ \$2.10
60-70 lbs. down	23.00 @ \$2.40	18.00 @ \$2.00	17.00 @ \$2.10

FRESH PORK CARCASSES (Packer Style):

80-120 lbs.	39.75 @ \$0.40	35.00 @ \$0.39	31.50 @ \$0.38
120-160 lbs.	31.50 @ \$0.33	35.00 @ \$0.39	31.50 @ \$0.38

FRESH PORK CUTS No. 1:

LINNS:			
8-10 lbs.	45.00 @ \$4.00	48.00 @ \$2.00	46.00 @ \$2.00
10-12 lbs.	45.00 @ \$4.00	46.00 @ \$2.00	46.00 @ \$2.00
12-16 lbs.	45.00 @ \$4.00	44.00 @ \$2.00	45.00 @ \$2.00

PICNICS:

4-8 lbs.	38.00 @ \$1.00	35.00 @ \$2.00	37.00 @ \$2.00
10-12 lbs.	38.00 @ \$1.00	35.00 @ \$2.00	37.00 @ \$2.00

PORK CUTS No. 1:

(Smoked)	(Smoked)	(Smoked)
----------	----------	----------

HAM, Skinned:

10-14 lbs.	56.00 @ \$1.00	58.00 @ \$2.00	54.00 @ \$2.00
14-18 lbs.	54.00 @ \$1.00	58.00 @ \$2.00	54.00 @ \$2.00

BACON, "Dry Cure" No. 1:

6-8 lbs.	44.00 @ \$4.00	52.00 @ \$2.00	48.00 @ \$2.00
8-10 lbs.	41.00 @ \$4.00	50.00 @ \$2.00	46.00 @ \$2.00
10-12 lbs.	41.00 @ \$4.00	41.00 @ \$4.00	42.00 @ \$4.00

LARD, Refined:

1-lb. cartons	14.25 @ 15.00	16.00 @ 17.00	15.00 @ 17.00
50-lb. cartons and cans	13.50 @ 14.50	14.50 @ 16.00	12.00 @ 15.00

Tierces

13.00 @ 14.00	14.00 @ 15.00	12.00 @ 15.00
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Partridge
SINCE 1876

THE H. H. MEYER PACKING CO. • CINCINNATI, O.

HAM • BACON • LARD • SAUSAGE



35 BUYERS SAMPLED THESE SAUSAGES ...then said: "OK, TAKE OUR ORDER"

That's exactly what happened* to one of our customers. Here's his own story: "I have used TIETOLIN for quite some time in Frankfurters, Bologna, Salami, Baked Loaves, Braunschweiger and many other products. I never feel worried about cutting samples made with TIETOLIN in the presence of any customer. It doesn't make any difference how tough a buyer he is, for TIETOLIN gives me a very firm, solid, uniform product with excessive fat pockets eliminated.

"I successfully proved this recently by displaying my full line of 40 items made with TIETOLIN,

to a chain store meeting of 35 market managers. Any time you think these fellows can't take a sausage man apart, if anything is wrong — they can! Anyone in the meat industry can appreciate the position I was in, to find there wasn't a single complaint from any man on any product. I think this sums up my feeling about TIETOLIN."

Have you tried TIETOLIN? Order a sample drum today and find out for yourself why TIETOLIN is used by more sausage makers than any other albumin binder. You'll immediately see the difference in your product...and so will your salesmen! Write Dept. N.



8 Reasons why TIETOLIN is Biggest-Selling Albumin Binder:

1. binds fat of all kinds
2. helps to prevent fat separation
3. reduces loss by shrinkage
4. increases yield
5. helps eliminate air pockets
6. absorbs and holds moisture
7. contains no cereal, no gum, no starch
8. fully approved for use in Federal inspected plants in U.S. and Canada

TIETOLIN gives you all bulimeat's binding qualities—saves you about 20c a pound!

*Letter received by us from superintendent of highly respected Eastern meat packer.

In Canada:

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FIRST SPICE
Mixing Company, Inc.

19 VESTRY ST., NEW YORK 13 • WOrth 4-5682

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

Nov. 10, 1952	Hams, sknd., 14/lb... \$50.00@52.00
Per lb.	Bellies, sq. cut, seedless, 8/12 lbs. Not quoted
Western	Picnics, 4/8 lbs. 44.00
	Pork loins, 12/down ... 48.00@51.00
Prime, 800 lbs./down ... \$55.00@57.00	Boston butts, 4/8 lbs... 36.00@48.00
Choice, 800 lbs./down ... 54.00@55.00	Spareribs, 3/down 41.00@43.00
Good, 500/700 ... 46.00@50.00	Pork trim, regular ... 26.00
Steer, commercial ... 39.00@43.00	Pork trim, spec. 80%... 46.00
Cow, commercial ... 35.50@37.00	
Cow, utility ... 31.00@34.00	

BEEF CUTS*

	City
Prime: Hindquarter	60.00@ 67.00
Forequarter	47.00@ 49.00
Round	61.00@ 64.00
Hip r'd with flank	58.00@ 61.00
Trimmed full loin	80.00@ 86.00
Flank	16.00@ 19.00
Short loin, trimmed	102.00@110.00
Sirloin, butt bone in	68.00@ 73.00
Arm chuck (Kosher)	54.00@ 57.00
Forequarter (Kosher)	50.00@ 53.00
Brisket (Kosher)	40.00@ 45.00
Rib	58.00@ 70.00
Short plate	22.00@ 25.00
Arm chuck	53.00@ 55.00
Arm chuck (Kosher)	54.00@ 57.00

	City
Choice: Hindquarter	60.00@ 64.00
Forequarter	47.00@ 49.00
Round	61.00@ 64.00
Hip r'd with flank	58.00@ 61.00
Trimmed full loin	80.00@ 82.00
Flank	16.00@ 19.00
Short loin, trimmed	95.00@102.00
Sirloin, butt bone in	65.00@ 72.00
Arm chuck (Kosher)	54.00@ 57.00
Forequarter (Kosher)	49.00@ 52.00
Brisket (Kosher)	40.00@ 45.00
Rib	41.00@ 44.00
Short plate	58.00@ 63.00
Arm chuck	22.00@ 25.00
Arm chuck (Kosher)	53.00@ 55.00

FANCY MEATS

	(l.c.l. prices)
Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.80
Beef livers, selected	62.80
Beef livers, selected, kosher	62.80
Oxtails, over 1/2 lb.	27.80

*Ceiling base prices.

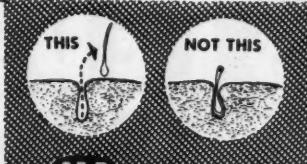
LAMBS

	(l.c.l. prices)
	City
Prime lambs, 50/down ... \$50.00@57.00	
Prime, 50/00 ... 48.00@50.00	
Choice lambs, 50/down ... 50.00@57.00	
Good, all wts. 45.00@52.00	

	Western
Prime, 50/down ...	\$49.00@51.00
Prime, 50/00 ...	48.00@50.00
Choice, all wts.	46.00@50.00
Good, all wts.	40.00@44.00

For permissible additions to ceiling base prices, see CPR 24.

**HOG HAIRS COME OUT
BY THE ROOTS
WHEN YOU USE
OLD BALDY**



THE WORLD'S BEST KNOWN HOG SCALD !!!



Developed, Sold and Guaranteed by

KOCH SUPPLIES

2520 Holmes St.

Kansas City 8, Mo.

FRESH PORK CUTS

(l.c.l. prices)

Western

Nov. 10, 1952	Hams, sknd., 14/down ... \$50.00@52.00
Per lb.	Bellies, sq. cut, seedless, 8/12 lbs. Not quoted
Western	Picnics, 4/8 lbs. 44.00
	Pork loins, 12/down ... 48.00@51.00
	Boston butts, 4/8 lbs... 36.00@48.00
	Spareribs, 3/down 41.00@43.00
	Pork trim, regular ... 26.00
	Pork trim, spec. 80%... 46.00

	City
Prime: Hindquarter	60.00@ 67.00
Forequarter	47.00@ 49.00
Round	61.00@ 64.00
Hip r'd with flank	58.00@ 61.00
Trimmed full loin	80.00@ 86.00
Flank	16.00@ 19.00
Short loin, trimmed	102.00@110.00
Sirloin, butt bone in	68.00@ 73.00
Arm chuck (Kosher)	54.00@ 57.00
Forequarter (Kosher)	50.00@ 53.00
Brisket (Kosher)	40.00@ 45.00
Rib	58.00@ 70.00
Short plate	22.00@ 25.00
Arm chuck	53.00@ 55.00
Arm chuck (Kosher)	54.00@ 57.00

VEAL—SKIN OFF

(l.c.l. prices)

Western

Prime, 80/110 \$54.00@56.00
Prime, 110/150 54.00@56.00
Choice, 80/110 48.00@52.00
Choice, 110/150 45.00@48.00
Good, carcass, 80/down... 40.00@44.00	
Good, 80/110 42.00@45.00
	32.00@35.00

DRESSED HOGS

(l.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs. \$31.00@37.50	
137 to 153 lbs. 31.00@37.50	
154 to 171 lbs. 31.00@37.50	
172 to 188 lbs. 31.00@37.50	

BUTCHERS' FAT

(l.c.l. prices)

Shop fat \$0.75
Breast fat 1.00
Inedible suet 1.25
Edible suet 1.25

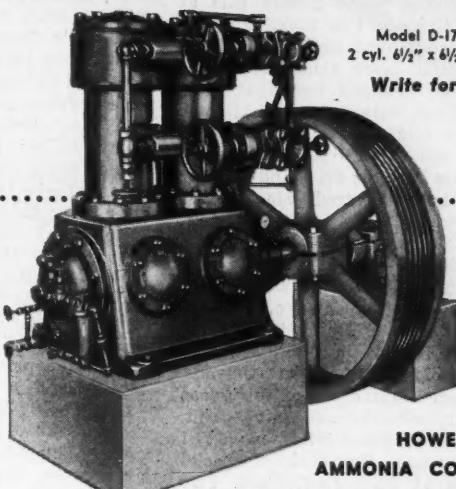
CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended November 8, 1952 was 11.3, according to a report by the U. S. Department of Agriculture. This ratio was compared with the 11.3 ratio reported for the preceding week, and the 10.6 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling for \$1.565 per bu. in the week ended November 8, \$1.545 per bu. in the previous week and \$1.777 per bu. for the same period a year earlier.

IN REFRIGERATION
it's All in knowing
HOWE

Model D-17 and D-40
2 cyl. 6 1/2" x 6 1/2" and 9" x 9"

Write for catalog



HOWE STANDARD AMMONIA COMPRESSORS

in sizes to 150 tons, give refrigeration that's exact for your needs. For difficult two-temperature jobs, use HOWE "ME" Compressors. You save on first cost, power, installation and maintenance.



HOWE POLAR CIRCLE COILS produce 6-way savings: price, space, labor, weight, refrigerant and freight. Built for heavy duty use in meat packing, ice cream, quick freezing, ice and cold storage plants. Provide greatly improved refrigeration that assures better product control. Write for details.



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HOWE ICE MACHINE CO.

2823 Montrose Ave., Chgo. 18. Cable: HIMCO, Chicago

DISTRIBUTORS IN PRINCIPAL CITIES

40 YEARS' SPECIALIZATION
Since 1912 manufacturers of ammonia compressors, condensers, coolers, fin coils, locker freezing units, air conditioning (cooling) equipment.

BY-PRODUCTS....FATS AND OILS

TALLOWS AND GREASES

Wednesday, November 12, 1952

Toward the close of last week, the tallow and grease market was somewhat of a mixed affair. A tinge of strength was displayed in some instances, and on the other hand, No. 1 tallow traded steady to fractionally lower. Tank of choice white grease sold at 5½c, c.a.f. Chicago. Few tanks of choice white grease moved at 5¾c, Chicago basis. Several more tanks of choice white grease changed hands at 6¼c, delivered East, with reports that some might have sold at 6¾c. Later asking price was upped to 6½c. Tank of B-white grease brought 4¾c, and another tank 4½c, both delivered Chicago. Two tanks of prime tallow sold at 5c, c.a.f. Chicago. Couple more tanks of prime tallow traded at 4¾c, also c.a.f. Chicago. Few tanks of yellow grease brought steady price of 3¾c, Chicago.

Several tanks of No. 1 tallow sold at 3¾c, delivered Chicago, with the same item bid at 4½c, New Orleans. Still another tank of B-white grease sold at 4½c, delivered consuming point. Couple tanks of No. 2 tallow moved at 4c, delivered East. Few tanks of special tallow sold at 5¼c, c.a.f. East. Two tanks of bleachable fancy tallow traded at 5¼c, c.a.f. Chicago. Large soapers were reported as listing available moderate offerings on Friday. Eastern interests continued to submit fractionally lower bids. Yellow grease traded at 3¾c, Chicago, and 4½c, delivered East; several tanks involved.

At the start of the new week, moderate selling was recorded in the midwest, and fair movement to eastern destination, presumably for export. Few tanks of bleachable fancy tallow sold at 5¼c, Chicago basis. Several tanks of No. 1 tallow traded at 3¾c, c.a.f. Chicago. Two tanks of yellow grease sold at the market, delivered consuming point. Several tanks of bleachable fancy moved at 5¾c, delivered East. Several tanks

of choice white grease, all hog, sold at 6¾c, c.a.f. East. Talked 5½@5¾c, Chicago. Tank of original fancy tallow reported sold at 6¾c, delivered East.

Interest continued at midweek. Buyers showed an inclination to pay up for certain items in the tallow and grease category, but sellers reportedly maintained a firm hold on product. Bid 5½c, Chicago for choice white grease and 6¾c, East. Few tanks of yellow grease sold at 3¾c, c.a.f. Chicago. Tank of bleachable fancy tallow at 5½c, and three more tanks of same at 5¾c, all delivered Chicago. Few tanks of yellow grease from an outside point sold at 4¾c, East. Several tanks of bleachable fancy tallow traded at 5¾c, East. Choice white grease sold at 6¾c, East, several tanks involved, and asked 6½c later. Few tanks of prime tallow sold at 5c, c.a.f. Chicago. Special tallow reported bid at 4½c, Chicago, and 5c, East, but without action.

TALLOWS: Wednesday's quotations: edible tallow, 6½@6½c; original fancy tallow, 5½@5¾c; bleachable fancy tallow, 5¾c; prime tallow, 5c; special, 4½@4¾c; No. 1, 3½@4c; No. 2, 3½c.

GREASES: Wednesday's quotations: choice white grease, 5½c; A-white grease, 5c; B-white grease, 4½c; yellow grease, 3¾c house grease, 3½c; and brown grease, 2½@2¾c.

SEPT. SHORTENING, EDIBLE OIL SHIPMENTS

Shortening and edible oil shipments to private interests rose to 326,155,000 lbs. in September from 257,121,000 lbs. in August, the Institute of Shortening and Edible Oils has reported. Of the September amount, 146,913,000 lbs. or 45.0 per cent was shortening. Edible oil shipments amounted to 170,148,000 lbs., or 52.2 per cent of the month's total.

Shipments to agencies of the federal government and federal government controlled corporations and shipments for commercial export totaled 9,094,000 lbs. against 9,944,000 lbs. in August.

VEGETABLE OILS

Wednesday, November 12, 1952

Prices for most selections in the vegetable oil market experienced little change Monday, and were generally comparable with the previous week's close. A few tanks of November shipment soybean oil sold early at 11¾c with later movement at 11½c reported. Some 30 tanks of first-half December and December shipments cashed at 11½c. January through March shipments sold at 11½c to refiners while speculators purchased similar shipments at 11¾c. Activity in the cottonseed oil market was lacking. A tank sold in the Valley at 13¾c early, but bids later at 13¾c failed to bring out material.

Buying interest in the Southeast was prevalent at 13¾c, but sellers were reluctant to trade at that level. Texas oil moved at favorable rate points at 13¾c while stock at common points sold at 13½c. The salable market for corn oil was 14c with some movement recorded at that figure. Peanut oil advanced ¾c offering-wise, but best bids were 20c. The coconut oil market was difficult to peg. Offerings were priced as high as 15½c, but some observers did not believe that price indicative of the going market. Immediate shipment was quoted at 15c, nominal basis; straight November shipment, 14¾c; and December shipment at 14½c.

The undertone of the market became firmer at midweek in some instances, but volume of trading was only fair. Soybean oil for November shipment sold at 11¾c early, but later trades were accomplished at 11½c. December shipment sold early at 11½c and later at 11¾c. January position brought 11½c and January through March sold at the same level. Nearby cottonseed oil traded at 13¾c in the Valley, and December and January shipments were offered at 13¾c and bid at 13¾c. A fair amount of oil moved in Texas at 13¾c.

For CRACKLINGS, BONES
DRIED BLOOD, TANKAGE
and other BY-PRODUCTS

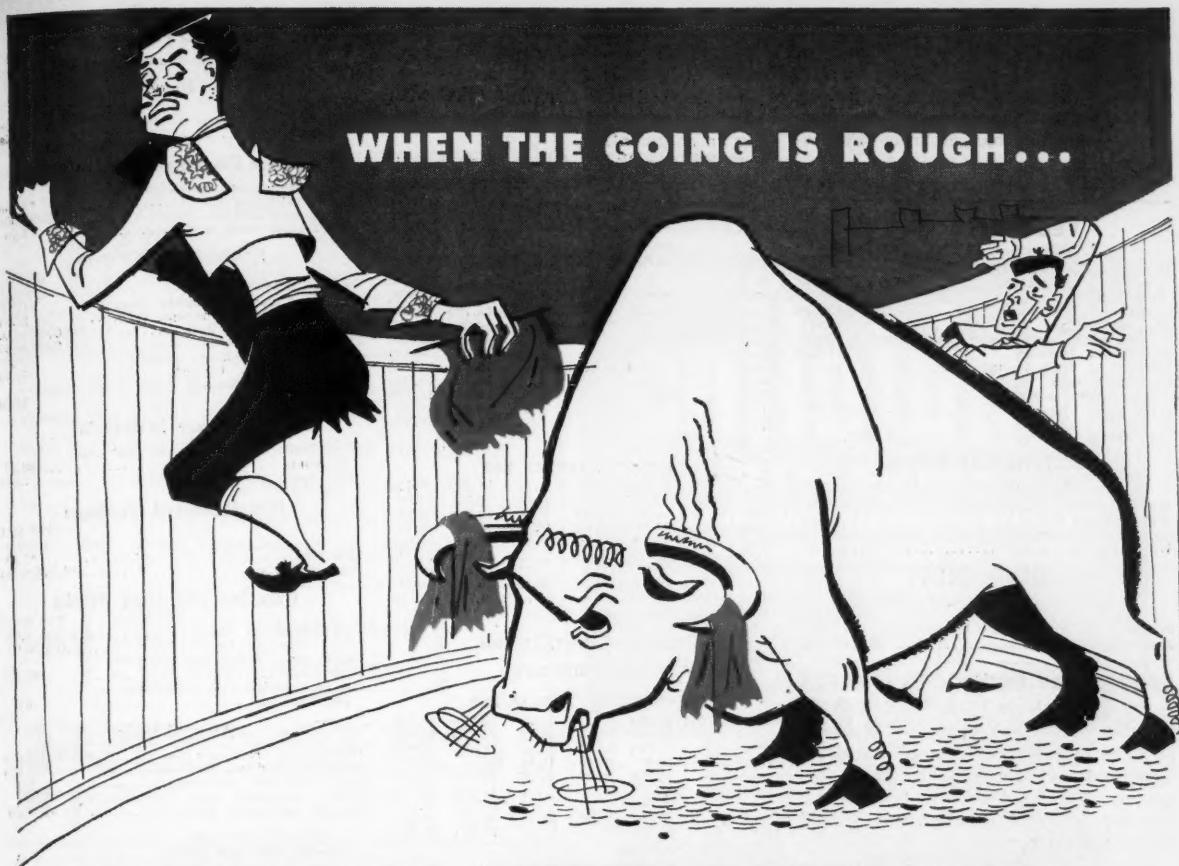


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2-STAGE GRINDERS

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

STEDMAN FOUNDRY & MACHINE COMPANY, INC.
Subsidiary of United Engineering and Foundry Company
General Office & Works: AURORA, INDIANA



WHEN THE GOING IS ROUGH...

IT PAYS TO OWN EXPELLERS

- Things go along much better for the owners of Expellers*, particularly when market conditions are rough. For Expeller owners have the advantage of very low operating costs, and a preferred product. These rugged machines keep labor costs to a minimum, and reduce replacement parts and repair costs. But above all, Expeller Cracklings are in greater demand because of their better palatability, higher protein content (having less grease) and easy grind-

ability, and frequently bring a higher market price. If you feel your rendering department operation is unsatisfactory may we make this suggestion. Write us today. A friendly Anderson field representative will show you, without obligation, how other plants have used Expellers to cut down their costs.

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**Only ANDERSON
makes EXPELLERS**

and at 13½c, depending on location. The market in the Southeast was pegged at 13½c, nominally. Corn oil continued to move at 14c, but only in a small way.

CORN OIL: Sales steady but moderate at prices unchanged from the previous week.

SOYBEAN OIL: Market firmer at

VEGETABLE OILS

Wednesday, Nov. 12, 1952

Crude cottonseed oil, carlots, f.o.b. mills	13½ pd
Valley	13½ n
Southeast	13½ n
Texas	13½ @ 13½ pd
Corn oil in tanks, f.o.b. mills	14pd
Peanut oil, f.o.b. Southern mills	20½ n
Soybean oil, Decatur	11½ pd
Coconut oil, f.o.b. Pacific Coast	15n
Cottonseed foots,	
Midwest and West Coast	1b
East	1½ @ 1%

a—asked. n—nominal. pd—paid. b—bid.

OLEOMARGARINE

Wednesday, Nov. 12, 1952

White domestic vegetable	27
White animal fat	27
Milk churning pastry	24
Water churning pastry	23

OLEO OILS

(FOB Chicago)

lb.

Prime oleo stearine (slack barrels)	8c
Extra oleo oil (drums)	11½ @ 12½ c

EASTERN BY-PRODUCTS MARKET

New York, Nov. 12, 1952

Dried blood was quoted Wednesday at \$7.50 to \$7.75 per unit of ammonia. Low test wet rendered tankage was quoted at \$7.50 per unit of ammonia, and dry rendered tankage was quoted at \$1.75 protein unit.

midweek advancing ½ to ¾c.

PEANUT OIL: Offerings priced up ¼c without action.

COCONUT OIL: Erratic market with offerings advanced ¼c to ½c, depending on shipment.

COTTONSEED OIL: Unchanged pricewise, except Texas, where product sold ½c up from last week's sales.

Cottonseed oil prices in New York:

FRIDAY, NOV. 7, 1952

	Open	High	Low	Close	Prev. Close
Jan.	16.05b	15.15b	16.10b	16.10b
Mar.	16.35	16.36	16.30b	16.30b
May	16.39	16.41	16.38	16.38
July	16.40b	16.43	16.39b	16.39b
Sept.	15.70b	15.80b	15.70b	15.70b
Oct.	15.60b	15.70b	15.60b	15.60b
Nov.	16.08b	16.18b	16.12b	16.12b
Dec.	16.15b	16.24	16.15	16.15
Dec., '51	15.60n	15.70n	15.60n	15.60n

Sales: 176 lots.

MONDAY, NOV. 10, 1952

Jan.	16.15b	16.20b	16.15b
Mar.	16.39	16.39	16.25	16.35
May	16.40b	16.43	16.27	16.37b
July	16.42b	16.36	16.31	16.40b
Sept.	15.90b	15.90	15.90	15.80b
Oct.	15.70b	15.75b	15.70b
Nov.	16.20n	16.15n	16.18b
Dec.	16.25b	16.24	16.15	16.24
Dec., '51	15.70n	15.75n	15.70n

Sales: 201 lots.

TUESDAY, NOV. 11, 1952

ARMISTICE DAY

WEDNESDAY, NOV. 12, 1952

Jan.	16.20b	16.20b	16.20b
Mar.	16.38	16.41	16.38	16.38
May	16.40b	16.43	16.42	16.40b
July	16.41	16.45	16.41	16.40b
Sept.	15.80b	16.08	16.08	16.03b
Oct.	15.75b	15.95b	15.75b
Nov.	16.15n	16.25n	16.15n
Dec.	16.26	16.30	16.25	16.30
Dec., '51	15.75n	15.95n	15.75n

Sales: 122 lots.

BY-PRODUCTS MARKETS

(Chicago, Wednesday, Nov. 12)

Blood

Unground, per unit of ammonia (bulk)	Unit Ammonia (\$7.75)
--------------------------------------	--------------------------

Digester Feed Tankage Materials

Wet rendered, unground, loose, Low test	*8.75
High test	*7.75 @ 8.00
Liquid stick tank cars	3.25

Packinghouse Feeds

Carrots, per ton	110.00
meat and bone scraps, bagged	95.00
meat and bone scraps, bulk	100.00
meat scraps, bulk	100.00
55% digester tankage, bulk	110.00
60% digester tankage, bulk	115.00
60% digester tankage, bagged	120.00
80% blood meal, bagged	140.00
70% standard steamed bone meal, bagged	95.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$8.25
Hoof meal, per unit ammonia	7.00

Dry Rendered Tankage

Low test	Per unit Protein
High test	*1.70 @ 1.75

Gelatine and Glue Stocks

Calf trimmings (limed)	\$1.75 @ 2.00
Hide trimmings (green, salted)	20.00 @ 25.00
Cattle jaws, skulls and knuckles, per ton	65.00
Pig skin scraps and trimmings, per lb.	54

n—nominal, a—asked.

*Quoted delivered basis.

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Will Give You

MORE GREASE
PURER GREASE
LESS REWORKING
GREATER CLEANLINESS

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The French Oil Mill Machinery Company

Piqua

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TALLOW EXTRACTION SOLVENTS

Amsco Isoheptane • Amsco Heptane • Special Heptane

... and a wide variety of other animal-oil extraction solvents, such as Amsco Textile Spirits, Special Textile Spirits, and additional solvents derived from petroleum.



AMERICAN MINERAL SPIRITS COMPANY

230 North Michigan Ave., Chicago 1, Illinois
155 East 44th St., New York 17, New York

The National Provisioner—November 15, 1952

The *Reco* CIRCULATING SYSTEM BLOWS UPWARD



KEEP
YOUR



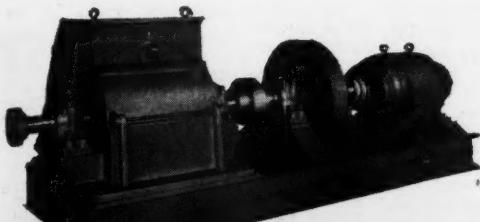
Processing rooms and refrigerated areas Dry and Wholesome—free from odors and pleasant to work in at very little initial expense and upkeep.

Insures uniform temperature and humidity in every foot of the room—winter or summer

Reco FLY CHASER FANS will keep insects away.

REYNOLDS
ELECTRIC COMPANY

3089 River Road • River Grove, Ill.



M&M meat grinders

Make a hard job easy with an M & M Meat Grinder—quickly and efficiently reduces condemned stock, shop fats, bones, and slaughter house offal. Three types and many sizes available. Flywheel equipment, as shown, is optional. All machines can be furnished with structural steel bases. Write for descriptive literature.

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1001 South Water • SAGINAW, MICHIGAN

Reduce B.O.D.
Recover Waste Grease

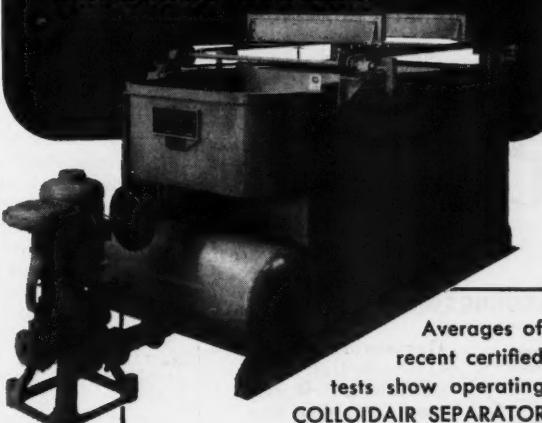
Make your waste disposal problem an asset with

BULKLEY-DUNTON

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SEPARATORS

COLLODAIR TRICKLING FILTERS AND COMPLETE WASTE WATER TREATMENT SYSTEMS



Averages of recent certified tests show operating COLLODAIR SEPARATOR installations removing 90.1% grease 70.8% B.O.D.

from packing plant waste waters.

Ask Bulkley-Dunton about installation of your own complete waste treatment plant to

- ✓ Meet city and state pollution requirements
- ✓ Return saleable grease
- ✓ Eliminate or reduce sewer charges
- ✓ Enable reuse of water in selected circuits
- ✓ Replace sewer charges with profits

Write today for complete details or consult with our nearest field engineer.

BULKLEY-DUNTON PROCESSES, INC.



295 Madison Avenue • New York 17, N.Y.

3 jobs you can do EASIER with Oakite cleaning

Here are three golden opportunities for making substantial savings in sanitation costs... for eliminating a lot of waste motion in plant cleaning operations. Each item has been job-tested... each accepted as standard procedure by many leading packers.

CLEAN 500 TROLLEYS AN HOUR



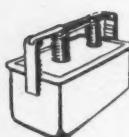
Stream-lined Oakite set up shown cleans and derusts 500 beef, hog or sheep trolleys an hour. A speedy method, most efficient and far safer than tumbling. Details, drawing available on request.

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One man using Oakite Hot-Spray Unit cleans smokehouse walls *four times faster* than four men with scrapers. Cleans anything, anywhere—greasy floors, conveyors, kettles, etc.

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Specialized Oakite cleaning does a splendid job of removing cooked on grease, juices and corrosion from ham molds, sausage sticks, belly boxes. Safe Oakite cleaning prolongs equipment life.

Free Booklet (illustrated) giving details available on request. Write Oakite Products, Inc., 20A Rector Street, New York 6, N. Y.



HIDES AND SKINS

Moderate trading of big packer hides at steady prices to $\frac{1}{2}$ c advance at midweek for butt branded steers—Small packer market strong experiencing good movement—Calfskin and kipskin trading nil—Sheepskin sales at fractionally higher levels.

CHICAGO

PACKER HIDES: An estimated 115,000 big packer hides moved last week at a $\frac{1}{2}$ c gain early, with another $\frac{1}{2}$ c advance registered later in the week. Trading dwindled off Friday, which was only natural in view of heavy movement throughout the week. About 3,400 Colorado steers sold at 13 $\frac{1}{2}$ c.

The market held steady Monday, but was strictly of a pre-holiday nature. Buying interest was fair at current levels but packers were holding off, as was the case the beginning of last week. The only sales reported were 3,200 heavy native cows at 17 $\frac{1}{2}$ c and another lot of 800 moved at an equal price. Other trading involved 1,000 heavy native steers at 17c and 1,000 Colorado steers at 13 $\frac{1}{2}$ c.

Approximately 40,000 hides traded at midweek at steady prices to $\frac{1}{2}$ c advance on butt-branded steers. About 5,000 traded at 15c and other sales totaling 2,300 were accomplished at the same price. There was good trading of branded cows, and about 27,200 northerns sold at 15 $\frac{1}{2}$ c. The lighter average branded cows sold last week at 16c. Some 2,500 heavy Texas steers sold at 14 $\frac{1}{2}$ c and 2,700 Colorados brought 13 $\frac{1}{2}$ c.

SMALL PACKER HIDES: There was good movement of small packer hides throughout the week at various prices. The position of the market was definitely firmer with good quality 48@50-lb. average quoted as high as 17 $\frac{1}{2}$ c. Most observers felt, however, the going market would be somewhat lower and called this average 15 $\frac{1}{2}$ @16 $\frac{1}{2}$ c. The plumper 60-lb. average sold at 15c.

CALFSKINS AND KIPSKINS: No movement of either selection was re-

corded throughout the week. Last week, some 5,000 St. Louis overweight kipskins traded at 30c and about 20,000 northern small plant calfskins sold at 50c.

SHEEPSKINS: The sheepskin market advanced pricewise this week, but movement was not too large. A car and a truck of No. 1 shearlings and fall clips traded at 2.25 and 2.75, respectively, in both instances. Some No. 2 and No. 3 shearlings sold at the end of last week at 1.60 and 1.00, respectively. Other sales of No. 3 shearlings were heard at .90. No new developments concerning dry pelts, which were still pegged at 28@30c. The pickled skin market was considered strong with sales reported at 12.50.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended Nov. 12	Previous Week	Cor. Week 1951
Nat. steers	.17	@19 $\frac{1}{2}$ n	16 $\frac{1}{2}$ @19	20 @25
Hvy. Texas str.	14 $\frac{1}{2}$	14	19	
Hvy. butt, brand'd str.	15	13	19	
Hvy. Col. str.	18 $\frac{1}{2}$	13	18	
Ex. light Tex. str.	18 $\frac{1}{2}$ n	18n	27a	
Brand'd cows	15 $\frac{1}{2}$	15 $\frac{1}{2}$	21	
Hy. nat. cows	17 $\frac{1}{2}$	17	21	
Lt. nat. cows	19	19	24 @24 $\frac{1}{2}$	
Nat. bulls	10n	9 $\frac{1}{2}$ @10n	17	
Brand'd bulls	9n	8 $\frac{1}{2}$ @9n	16	
Calfskins, Nor.				
10/15	50n	50n	46n	
10/down	50n	45n	..	
Kips, Nor. nat.	15 $\frac{1}{2}$ @25 .. 32 $\frac{1}{2}$ @40n	30	@32 $\frac{1}{2}$ n	34n
Kips, Nor. branded	30n	30n	31 $\frac{1}{2}$ n	

SMALL PACKER HIDES

STEERS AND COWS:

60 lbs. and over	14 $\frac{1}{2}$ @15n	14 $\frac{1}{2}$ @15n	...
50 lbs. ..	15 $\frac{1}{2}$ @16 $\frac{1}{2}$ n	15 @16n	...

SMALL PACKER SKINS

Calfskins, under			
15 lbs. ..	37 $\frac{1}{2}$ @40n	37 $\frac{1}{2}$ @40n	32 $\frac{1}{2}$
Kips, 15/30 ..	26n	26n	27 @ 28
Slunks, reg. ..	1.50@1.65n	1.75n	1.00
Slunks, hairless ..	50n	50n	40n

SHEEPSKINS

Pkr. shearlings,	2.25	2.15@2.25	2.00@3.00
Dry Pelts ..	30n	30n	40n
Horsehides, untrmd. ..	7.50n	7.50n	9.00
*Ceiling prices.			

All types of sausage, loaves and specialty products taste better, are better, and sell better when "spiced" with MIX-O-SPICE easy-to-use SOLUBLE SEASONINGS! We offer straight seasonings, prepared blends or custom blends to fit your particular needs! Write for samples today!



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Long Laboratories

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put
your
finger
on
these
savings

Consider these savings made possible with a Townsend Model 52 Bacon Skinner.

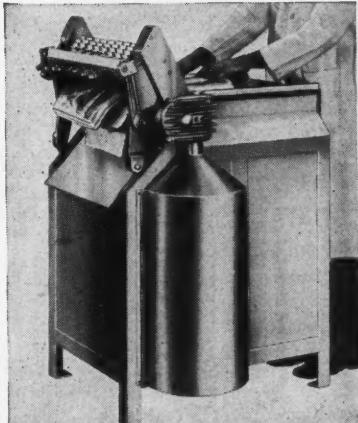
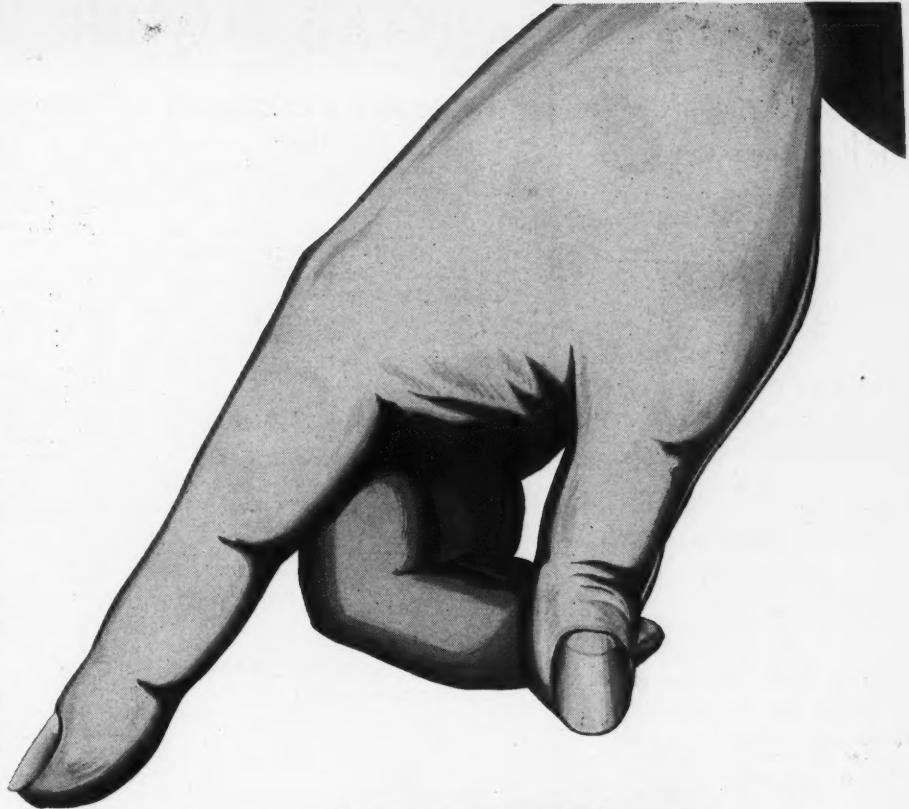
SAVINGS NO. 1: Increased production

900 bellies per hour is standard with the Townsend Bacon Skinner.

SAVINGS NO. 2: A more profitable trim

1% higher yield over any other method is guaranteed or money back. Usual increase is at least 2%.

What do these savings total in terms of money saved? At least 23 cents per hog! Multiply that 23 cents by your weekly hog-kill—and you'll see how much the Townsend Bacon Skinner can earn for you each week. Write for further details.



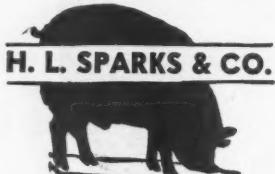
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...best sellers!

"DANISH CROWN" and A.S.K. brands imported cooked hams

NO TRIM • NO BONE • NO WASTE

These 9 to 11 pounds have that distinctive Danish flavor your patrons will remember



THE HAMS that increase per-pound-serving profits!

**ALSO FAMOUS GREEN TREE LABEL
ALL SIZES OF HOLLAND HAMS**

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BALTIC TRADING COMPANY, Ltd.
165 Chambers Street, New York 7
Digby 9-4309
Representatives wanted for territories now open.
Write for full information.

WEEK'S CLOSING MARKETS

THURSDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$17.50; average, \$17.00. Provision prices were quoted as follows: Under 12 pork loins, 43; 10/14 green skinned hams, 45@48; Boston butts, 34; 16/down pork shoulders, 31 nominal; 3/down spare-ribs, 33½; 8/12 fat backs, 8@10; regular pork trimmings, 23 nominal; 18/20 DS bellies, 21½ nominal; 4/6 green picnics, 27½; 8/up green picnics, 25@26.

P.S. loose lard was quoted at 8.75 bid and P.S. lard in tierces at 8.75 bid.

Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: Nov. 16.35n; Dec. 16.35; Jan. 16.25b-40a; Mar. 16.46; May 16.49b-51a; July 16.52; Sept. 16.12b-16a; Oct. 16.05b-16a; and Dec. 16.05n.

Sales: 199 lots.

N. Y. HIDE FUTURES

FRIDAY, NOV. 7, 1952

	Open	High	Low	Close	
Jan.	16.70b	16.85	16.77	16.80	
Apr.	15.25b	15.35	15.29	15.35b	45a
July	14.90b	15.05	15.01	15.03b	12a
Oct.	14.80b	14.80	14.80b	14.80b	96a
Jan., '54	14.55b	14.55b	14.55b	14.55b	80a
Apr., '54	14.45b	14.40	14.40	14.40b	68a

Sales: 40 lots.

MONDAY, NOV. 10, 1952

	Open	High	Low	Close	
Jan.	16.75b	17.00	16.90	16.96	
Apr.	15.48	15.51	15.48	15.50b	60a
July	15.05b	15.20	15.20	15.15b	22a
Oct.	14.85b	15.00	15.00	14.90b-15.00a	
Jan., '54	14.60b	14.60b	14.60b	14.70b	85a
Apr., '54	14.55b	14.55b	14.55b	14.60b	72a

Sales: 41 lots.

TUESDAY, NOV. 11, 1952

ARMISTICE DAY

(No trading)

	Open	High	Low	Close	
Jan.	16.85b	16.85	16.65	16.65	- 70
Apr.	15.40b	15.45	15.38	15.38	
July	15.00b	15.25	15.10	15.10	
Oct.	14.90b	15.05	14.95	14.90b	
Jan., '54	14.70b	14.70b	14.70b	14.70b	
Apr., '54	14.55b	14.55b	14.55b	14.60b	

Sales: 82 lots.

WEDNESDAY, NOV. 12, 1952

	Open	High	Low	Close	
Jan.	16.85b	16.85	16.65	16.65	- 70
Apr.	15.40b	15.45	15.38	15.38	
July	15.00b	15.25	15.10	15.10	
Oct.	14.90b	15.05	14.95	14.90b	
Jan., '54	14.70b	14.70b	14.70b	14.70b	
Apr., '54	14.55b	14.55b	14.55b	14.60b	

Sales: 82 lots.

THURSDAY, NOV. 13, 1952

	Open	High	Low	Close	
Jan.	16.85	17.15	16.85	16.95	- 98
Apr.	15.40b	15.45	15.38	15.38	
July	15.00b	15.25	15.10	15.10	
Oct.	14.90b	15.05	14.95	14.90b	
Jan., '54	14.70b	14.70b	14.70b	14.70b	
Apr., '54	14.55b	14.55b	14.55b	14.60b	

Sales: 98 lots.

AROMIX

THE MARK OF QUALITY

PHILADELPHIA FRESH MEATS

(Monday, Nov. 10)

WESTERN DRESSED

BEEF (STEER):

Prime, 600-800	\$53.50@55.75
Choice, 600-800	51.50@55.50
Choice, 800-900	50.50@52.50
Good, 500-700	44.00@49.00
Commercial	36.00@40.00

COW:

Commercial, all wts.	33.00@36.00
Utility, all wts.	30.00@33.00

VEAL (SKIN-OFF):

Prime, 80-110	54.00@56.00
Prime, 110-150	49.00@51.00
Choice, 80-110	48.00@53.00
Choice, 110-150	44.00@50.00
Good, 50-80	35.00@40.00
Good, 80-110	40.00@48.00
Good, 110-150	38.00@46.00
Commercial, all wts.	30.00@36.00
Utility, all wts.	26.00@30.00

CALF (SKIN-OFF):

Prime, 200/down	None
Choice, 200/down	38.00@40.00
Good, 200/down	32.00@36.00
Commercial, all wts.	25.00@30.00

SPRING LAMB:

Prime, 50/down	48.00@52.00
Choice, 50/down	48.00@52.00
Good, all wts.	38.00@44.00

MUTTON (EWE):

Choice, 70/down	20.00@22.00
Good, 70/down	18.00@20.00

PORK CUTS—CHOICE LOINS:

(Bladeless included) 12/down	47.00@49.00
(Bladeless included) 12-16	47.00@49.00
(Bladeless included) 16-20	43.00@44.00

BUTTS, BOSTON STYLE, 4-8

.....	37.00@39.00
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SPARERIBS, 3 lbs. down

.....	20.00@22.00
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LOCAL DRESSED

STEER BEEF CUTS:

	Prime	Choice
Hindquarters	63.00@66.00	60.00@63.00
R'd, no flank	60.00@63.00	60.00@63.00
Full loin, tr.	88.00@90.00	80.00@84.00
Short loin, tr.	110.00@115.00	95.00@104.00
Sirloin, Butt-bone-in	74.80 only	71.50 only
Flank	15.00@18.00	15.00@18.00
Rib	65.00@70.00	60.00@65.00
Arm chuck	51.00@53.00	51.00@53.00
Brisket	42.00@44.00	42.00@44.00

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 8, 1952, were 4,718,000 lbs.; previous week, 4,461,000 lbs.; same week 1951, 3,254,000 lbs.; 1952 to date, 201,600,000 lbs.; same period 1951, 221,950,000 lbs.

Shipments for the week ended November 8, 1952, totaled 4,034,000 lbs.; previous week 5,121,000 lbs.; corresponding week, 1951, 2,806,000 lbs.; this year to date, 176,498,000 lbs.; corresponding week, 1951, 169,136,000 lbs.

September Kill By Regions

United States federally inspected slaughter by regions from data furnished by the Bureau of Animal Industry for September 1952 with comparisons.

(Thousand head)

Region	Cattle	Calves	Hogs	Lambs	Sheep &
N. Atlantic States	92	80	486	214	
S. Atlantic States	29	26	173	..	
S. C. States—Eastern	258	130	1,235	152	
N. C. States—N. Western	323	58	1,471	352	
N. C. States—S. Western	143	60	344	102	
S. Central States	154	114	304	146	
Mountain States	61	5	77	109	
Pacific States	154	27	201	169	
Total	1,215	496	4,290	1,243	
August, 1952	1,135	426	3,592	1,020	
September, 1951	956	373	4,398	827	

Other animals slaughtered under Federal inspection, (number of head): September 1952, horses 30,399, goats 6,813; September 1951, horses 26,515, goats 1,940.

Data furnished by the Bureau of Animal Industry.

Live Turkey To Bring Less Despite U. S. Purchasing

Despite the government's efforts to bolster turkey prices with its purchase of some 600,000 birds since August, chances are that farmers will receive less for their efforts than last year, the Agriculture Department has indicated.

Although live prices are expected to be considerably lower than last year, retail prices housewives will pay at the meat counter will be little if any lower when the annual turkey-buying spree sets in this month.

Wholesale Price Indexes

Meats at 99.4 per cent led all food items in price declines during the week ended November 4, according to the Bureau of Labor Statistics, and were below the 1947-49 average of 100 per cent for the first time. Other items were generally above that average. The September meat index was 111.7 per cent. Lard also dropped by 1.2 per cent. Most other foods rose.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Nov. 8, with comparisons:

	Week Nov. 8	Previous Week	Cor. Week 1951
Cured meats, pounds	6,032,000	9,623,000	17,799,000
Fresh meats, pounds	24,262,000	27,129,000	14,556,000
Lard, pounds	6,086,000	6,925,000	6,844,000

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(TWO WAREHOUSES)
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- DALLAS**
1114 Wood Street, Dallas 2
- DETROIT**
1448 Wabash Avenue, Detroit 16
- KANSAS CITY**
500 East Third Street, Kansas City 6
- OMAHA**
4302 South 30th Street, Omaha 7
- PORT LAVACA**
P. O. Box 176, Port Lavaca, Texas

Capacity:

One Pound of Food for Every Man, Woman and Child in the U. S. A.



United States Cold Storage Corporation

"How good are Kooler Kubes? It used to take one man five to six hours per day to service our cooler units with salt. Now the same man services the same units in 2 hours 20 minutes with Kooler Kubes.

"And we are saving money on salt because Kooler Kubes do a better job."

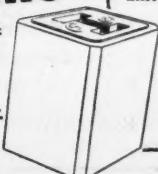
"Along with this, we have not had to clean out a single unit in three months. We used to spend two hours per week per unit cleaning out the units and sprays."

Marhoefer Div. of Kuhner Packing Co.
Muncie, Indiana

Kooler Kubes are special, heavily compressed 50-lb. refrigeration salt cubes for unit coolers, brine spray cold diffusers, spray deck systems.

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WITH NEW STERLING
KOOLER KUBES*

*Trademark International Salt Company, Inc.



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LIVESTOCK MARKETS

Weekly Review

Find Ant Is Missing Link In Spread Of Liver Germ

Discovery of how a liver fluke disease is spread among sheep and cattle has been announced by New York State Veterinary College, Cornell University, after a ten-year effort to solve the mystery.

The report disclosed that a common ant has been the "missing link" in the chain of events responsible for the spread of the disease in Central New York. Woodchucks, rabbits, and deer, as well as farm livestock, have all been found infected with the fluke.

The culminating work was done by Dr. Wendell Krull, a noted authority on fluke parasites, who has been on loan to Cornell from Oklahoma A & M College. Previously, Dr. Cortland R. Mapes, Orange County Community College, worked on the problem for three years.

Apparently imported from Europe, the parasites first appeared in New York State about ten years ago and were discovered and identified by Dr. D. W. Baker of the Veterinary College staff. Subsequent studies showed that the eggs of the fluke were eaten by a tiny land snail and developed into tiny worms within the snail. At this point, the scientists came to a dead end and were unable to find evidence linking the immature worms in the snail with the mature ones in cattle and sheep.

The latest study showed that the tiny worms, after developing far enough, leave the snail enclosed in a little package of slime. The ant, out of thousands of kinds of insects found in pastures, finds this package attractive as food. The worms develop still further in the ants and cattle, sheep, and other animals become infected by eating grass and herbage containing the ants.

Clarification of the life cycle of the fluke, worked out for the first time by Drs. Krull and Mapes, promises to help in finding a method of control or cure. At present the parasite cannot be

touched by any common worm remedies.

The Cornell veterinarians are concerned about the future spread of the parasite even though at present it is known only in a few counties of Central New York. Both the snail and ant hosts are distributed throughout most of continental North America, and by infecting native wild animals the fluke poses special problems in control and eradication. They say it is a serious economic threat since the value of cattle livers runs into millions of dollars. Infected livers are condemned by food inspectors as unfit for human consumption.

Livestock Exports, Imports During Month of August

Exports and imports of livestock during August, as reported by the U. S. Department of Agriculture.

	Aug. 1952	Aug. 1951
EXPORTS (domestic)—	Number	Number
Cattle, for breeding	817	99
Other cattle	7	13
Hogs (swine)	16	15
Sheep	100	115
Horses, for breeding	73	29
Other horses	104	27
Mules, asses and burros	769	2,001

	IMPORTS—	
Cattle, for breeding, free—		
Canada ¹ —		
Bulls	274
Cows	1,619
Cattle, other edible (dut.)—		
Canada ^{1,2} —		
Over 700 pounds (Dairy) ..	2,865	
(Other) ..	7,338	
200-700 pounds	2,149	
Under 200 pounds	1,017	
Hogs—		
For breeding, free	12	
Edible, except for breeding (dut.) ³	73	
Horses—		
For breeding, free	14	28
Other (dut.)	152	119
Sheep, lambs, and goats, edible (dut.)	347

¹On account of outbreak of foot-and-mouth disease, an embargo was placed on imports of live stock and meats effective Feb. 26, 1952.

²Excludes Newfoundland and Labrador.

³Number of hogs based on estimate of 200 pounds per animal.

Compiled from official records, Bureau of the Census.

Cites 10 Commandments For Livestock Handling

While bruise losses account for such a large share of condemnation of livestock carcasses and parts of carcasses, it might be appropriate to cite the 10 commandments of livestock handling as suggested by *Stock Yards Chatter*, Fort Worth stock yards publication. They are:

1. Thou shalt not drive livestock hurriedly or roughly when unloading, yarding, sorting or weighing.

2. Thou shalt not mix species, sizes and sexes or strange animals from different consignments.

3. Thou shalt promptly unload, yard and care for all animals.

4. Thou shalt not improperly use a prod pole, cane, club, whip or slapper in driving or handling livestock.

5. Thou shalt immediately separate from others all "owners," crippled and ailing animals.

6. Thou shalt not rush or crowd livestock through chutes, narrow alleys or gates, or around corners.

7. Thou shalt not drive livestock too fast over slippery footing.

8. Thou shalt keep on the lookout for fire, know what to do and how to do it and, in case a fire is seen, do what should be done.

9. Thou shalt report all animals appearing in distress from overheating.

10. Thou shalt report all dangerous projections, exposed power lines or other hazards which might injure or kill livestock or destroy stockyard property.

ST. LOUIS HOGS IN OCT.

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

	October	1952	1951
Hogs received	220,242	254,410	\$22.50
Highest price	\$21.00	\$22.50	
Lowest price	17.40	19.25	
Average price	18.95	20.50	
Average weight, lbs.	218	214	

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WITH QUALITY BONELESS BEEF

U.S. GOVERNMENT INSPECTED ESTABLISHMENT 924

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, November 10, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul
HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:						
120-240 lbs.	... \$12.50-14.50	None rec.				
140-160 lbs.	... 14.50-16.25	14.50-16.50	None rec.	None rec.	14.50-16.50	14.50-16.50
160-180 lbs.	... 16.25-17.10	16.50-17.25	None rec.	15.75-16.65	15.50-16.50	15.50-16.50
180-200 lbs.	... 17.00-17.25	17.00-17.25	16.75-17.10	16.60-16.75	16.50-16.80	16.50-16.80
200-220 lbs.	... 17.15-17.35	17.00-17.25	17.00-17.15	16.60-16.75	16.50-17.00	16.50-17.00
220-240 lbs.	... 17.25-17.35	17.00-17.25	17.00-17.15	16.60-16.75	16.50-16.75	16.50-16.75
240-270 lbs.	... 17.25-17.35	17.00-17.25	16.85-17.10	16.60-16.75	16.35-16.50	16.35-16.50
270-300 lbs.	... 17.10-17.25	16.75-17.10	16.50-17.00	None rec.	16.00-16.25	16.00-16.25
300-330 lbs.	... 17.00-17.25	None rec.	None rec.	None rec.	16.00-16.25	16.00-16.25
330-360 lbs.	... 16.75-17.00	None rec.				

Medium:

160-220 lbs.	... 15.00-17.00	None rec.	None rec.	14.75-16.50	None rec.
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SOWS:

Choice:						
270-300 lbs.	... 16.75-17.00	16.25-16.50	16.50-16.75	15.75-16.65	15.50-16.00	15.50-16.00
300-330 lbs.	... 16.75-17.00	16.00-16.50	16.25-16.50	15.75-16.65	15.00-16.00	15.00-16.00
330-360 lbs.	... 16.50-17.00	15.75-16.25	16.00-16.35	15.75-16.65	14.50-15.50	14.50-15.50
360-400 lbs.	... 16.25-16.75	15.50-15.75	15.75-16.25	15.75-16.65	14.00-15.00	14.00-15.00
400-450 lbs.	... 15.75-16.50	15.00-15.75	15.50-16.00	15.50-16.00	None rec.	None rec.
450-550 lbs.	... 14.25-15.75	14.50-15.25	None rec.	15.50-16.00	None rec.	None rec.

Medium:

250-500 lbs.	... 13.75-16.50	13.00-15.50	None rec.	14.50-16.00	None rec.
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SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:						
700-900 lbs.	... 33.25-34.50	33.75-35.50	33.00-34.50	34.25-35.25	32.50-33.50	32.50-33.50
900-1100 lbs.	... 33.50-35.00	34.50-36.50	33.50-35.00	34.75-35.50	32.50-34.00	32.50-34.00
1100-1300 lbs.	... 33.50-35.00	33.75-36.50	33.00-35.00	33.50-35.50	33.50-34.00	33.50-34.00
1300-1500 lbs.	... 33.00-34.75	33.00-35.75	31.50-34.50	31.75-34.75	33.00-33.50	33.00-33.50

Choice:

700-900 lbs.	... 28.50-33.50	30.25-34.50	28.25-34.25	30.00-34.75	33.00-33.50	33.00-33.50
900-1100 lbs.	... 28.75-33.50	30.00-34.50	28.25-33.50	29.25-31.75	32.50-33.50	32.50-33.50
1100-1300 lbs.	... 28.50-33.50	29.50-34.50	28.25-33.50	28.50-31.25	32.50-31.50	32.50-31.50
1300-1500 lbs.	... 28.50-33.50	29.50-31.50	28.25-33.50	28.50-31.25	32.50-33.50	32.50-33.50
1300-1500 lbs.	... 28.00-33.50	29.50-33.75	28.00-33.00	28.00-33.00	32.50-33.00	32.50-33.00

Good:

700-900 lbs.	... 24.00-28.50	26.25-30.25	23.50-28.50	24.50-29.75	32.00-33.00	32.00-33.00
900-1100 lbs.	... 24.00-28.75	25.75-30.25	23.50-28.25	24.50-29.75	None rec.	None rec.
1100-1300 lbs.	... 23.75-28.50	25.75-30.00	23.50-28.25	24.50-29.00	None rec.	None rec.

Commercial,

all wts.	... 19.00-24.00	20.50-26.25	18.50-23.50	19.50-24.50	21.00-27.00	21.00-27.00
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Utility,

all wts.	... 16.00-19.00	17.50-20.50	15.00-18.50	16.00-19.50	17.00-20.00	17.00-20.00
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HEIFERS:

Prime:						
600-800 lbs.	... 33.00-34.25	33.50-34.50	32.50-33.75	33.50-34.50	32.50-33.50	32.50-33.50
800-1000 lbs.	... 33.00-34.25	33.50-34.75	32.75-34.00	33.50-34.50	32.50-34.00	32.50-34.00

Choice:

600-800 lbs.	... 28.00-33.00	29.25-33.50	28.00-32.50	29.50-33.50	32.50-34.00	32.50-34.00
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Good:

500-700 lbs.	... 23.50-28.00	25.00-29.25	22.00-28.00	24.25-29.50	None rec.	None rec.
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Commercial,

all wts.	... 18.00-23.50	19.50-25.00	18.00-22.00	18.00-24.25	21.00-27.00	21.00-27.00
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Utility,

all wts.	... 15.00-18.00	16.50-19.50	14.00-18.00	14.00-18.00	17.00-20.00	17.00-20.00
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COWS:

Commercial,						
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all wts.	... 16.50-18.50	16.50-19.50	16.00-18.00	17.00-18.50	16.50-17.50	16.50-17.50
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Utility, all wts.	13.50-16.50	14.25-16.75	13.00-16.00	12.75-17.00	14.50-16.50	14.50-16.50
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Canner & cutter,

all wts.	... 10.50-13.50	11.00-14.50	10.00-13.00	10.00-12.75	10.00-14.00	10.00-14.00
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BULLS (Yrs. Excl.) All Weights:

Good	... 18.50-20.00	18.50-20.00	17.00-18.00	17.00-18.00	None rec.	None rec.
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Commercial	... 17.00-18.75	19.00-20.00	17.00-17.50	18.00-20.00	18.00-19.00	18.00-19.00
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Utility	... 15.00-17.00	17.50-19.00	14.00-17.00	16.00-18.00	18.00-19.00	18.00-19.00
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Cutter

13.00-15.00	15.00-17.50	12.00-14.00	13.00-16.00	17.00-18.00	17.00-18.00
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SHEEP & LAMBS:

LAMBS (110 Lbs. Down):						
------------------------	--	--	--	--	--	--

Choice & prime	23.00-24.25	23.00-24.00	20.00-23.50	23.50-24.00	23.00-24.00	23.00-24.00
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Good & choice	19.50-23.00	20.00-23.00	17.00-20.00	20.75-23.75	22.50-23.00	22.50-23.00
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Cull & utility	4.00-5.00	None rec.	4.00-5.00	4.75-6.00	3.50-4.50	3.50-4.50
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SEASIDE & Binders						
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SEASONINGS					
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LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended Nov. 1, compared with the same week, 1951, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1,000 lb.	VEAL CALVES	HOGS*	LAMBS
Toronto	\$22.37	\$33.45	\$27.00	\$37.15
Montreal	22.00	32.55	25.80	38.55
Winnipeg	20.87	32.00	23.00	34.84
Calgary	19.76	32.55	18.33	34.46
Edmonton	19.50	31.25	20.00	34.00
Lethbridge	19.25	23.10	28.10
Pr. Albert	19.50	30.40	20.60	32.30
Moose Jaw	20.50	30.10	17.00	23.60
Saskatoon	18.80	30.20	23.00	33.00
Regina	18.40	30.20	18.50	34.10
Vancouver	20.50	32.75	17.00	33.00

*Dominion Government premiums not included.

Carlots



Barrel Lots

DRESSED BEEF

BONELESS MEATS AND CUTS

OFFAL • CASINGS

SUPERIOR PACKING CO.
CHICAGO ST. PAUL

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WHO SELLS IT?
HOW DOES IT COMPARE?

For complete Buyers' Guide information on every machinery, equipment and supply item, as well as services, look to the Annual Meat Packers Guide! The listing pages and advertising will give you the information you need to specify and buy intelligently. Use the Guide for basic buying information and read The Provisioner for current selling messages and you'll save time and money.



BLACK HAWK

PORK • BEEF • VEAL • LAMB • SMOKED MEATS

DRY SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO.,

WATERLOO, IOWA

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending Nov. 8:

CATTLE	Week	Cor.	Week
Chicago	19,000	21,401	20,115
Kansas City	18,649	25,189	18,141
Omaha*	17,415	23,481	8,784
E. St. Louis	9,971	15,956	9,900
St. Joseph	9,155	11,525	9,271
Sioux City	8,596	9,531	8,454
Wichita*	5,006	4,949	3,828
New York & Jersey City	7,248	8,065	9,738
Oklahoma City	8,709	11,428	6,169
Cincinnati	3,033	20,143	6,540
Denver	8,737	10,349	8,313
St. Paul	11,142	15,396	15,021
Milwaukee	3,078	3,261	3,512
Total	129,834	180,674	127,796

HOGS	Week	Cor.	Week
Chicago	37,218	48,763	60,047
Kansas City	10,055	11,546	18,474
Omaha*	44,023	46,270	58,601
E. St. Louis	26,589	36,178	35,960
St. Joseph	30,696	28,564	40,288
Sioux City	36,442	37,392	40,655
Wichita*	11,494	10,977	11,042
New York & Jersey City	49,123	50,135	48,720
Oklahoma City	11,278	13,423	19,043
Cincinnati	12,672	17,154	20,748
Denver	10,190	9,137	14,321
St. Paul	45,665	53,645	61,764
Milwaukee	8,818	8,920	10,646
Total	327,263	428,104	440,322

SHEEP	Week	Cor.	Week
Chicago	9,801	12,398	7,360
Kansas City	4,824	9,451	6,378
Omaha*	6,183	13,468	11,958
E. St. Louis	4,829	7,572	5,634
St. Joseph	8,414	10,563	10,253
Sioux City	5,892	6,111	3,554
Wichita*	1,038	1,442	889
New York & Jersey City	45,013	42,873	47,281
Oklahoma City	3,412	7,643	3,184
Cincinnati	2,841	1,013	424
Denver	5,684	12,004	6,994
St. Paul	8,198	11,446	7,511
Milwaukee	1,123	1,464	1,852
Total	104,495	137,447	113,272

*Cattle and calves.

Federally inspected slaughter, including directs.

*Stockyard sales for local slaughter.

Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Nov. 12, were as follows:

CATTLE:	Steers, choice & pr.	None rec.
Steers, gd., ch.	\$28.00@29.50
Heifers, ch. & pr.	28.50@29.50	
Heifers, util. com'l	18.50@19.50	
Cows, com'l	16.50@17.50	
Cows, utility	15.00@16.00	
Cows, canner, cutter	9.00@13.00	
Bulls, util. & com'l.	17.50@22.00	
Bulls, can., cut.	14.50@15.50	

CALVES:	Choice & prime	None rec.
Good & choice	23.50@26.00	
Com'l	21.50@21.00	
Culls	12.00@14.00	

HOGS:	Good & ch.	18.50@19.00
Sows, 450/down	17.00 only	

SHEEP:	Lambs, util. & gd.	21.00 only

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS	Cattle	Calves	Hogs	Sheep
Nov. 6	2,203	355	14,370	2,294
Nov. 7	565	255	21,543	2,305
Nov. 8	649	74	5,226	238
Nov. 10	20,000	700	14,800	6,200
Nov. 11	4,000	200	12,700	2,100
Nov. 12	14,300	700	19,000	7,900

SHIPPMENTS	Week so far	11,946	38,816	1,756	36,960	16,272
Wk. ago	31,012	2,055	41,370	11,029		
Yr. ago	32,377	1,136	39,511	5,589		
2 yrs. ago	36,149	2,453	52,677	11,134		
Including 327 cattle, 10,505 hogs and 3,959 sheep direct to packers.						

NOVEMBER RECEIPTS

NOVEMBER RECEIPTS	Cattle	Calves	Hogs	Sheep
Nov. 6	2,169	9	2,703	722
Nov. 7	1,486	35	3,533	603
Nov. 8	429	15	272	21
Nov. 10	5,000	3,000	200
Nov. 11	1,000	1,000	300
Nov. 12	5,000	3,000	500

NOVEMBER SHIPMENTS

NOVEMBER SHIPMENTS	Cattle	Calves	Hogs	Sheep
Nov. 6	73,771	56,023	1951	
Calves	4,516	3,291		
St. Paul	122,183	148,844		
Hogs	32,395	20,084		

NOVEMBER PURCHASES

NOVEMBER PURCHASES	Cattle	Calves	Hogs	Sheep
Nov. 8	1,912	23,886		
Packers' purch.	44,300	35,356		
Shippers' purch.	14,203	9,817		
Total	58,503	45,173		

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Nov. 12, were reported as shown in the table below:

CATTLE:	Wk. Ended	Same Wk.
Western Canada	17,652	15,615
Eastern Canada	17,859	13,824

HOGS:	Total	29,439
Western Canada	62,711	41,117
Eastern Canada	85,708	74,885

HOGS:	Total	115,982
All hog carcasses	148,414	
graded	158,623	125,363

SHEEP:	Western Canada	Eastern Canada
Western Canada	7,722	6,212
Eastern Canada	25,168	19,928

SHEEP:	Total	26,146

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 8, 1952, as reported to The National Provisioner:

CHICAGO

Armour, 4,822 hogs; Swift, 388 hogs; Wilson, 4,245 hogs; Agar, 8,634 hogs; Shippers, 10,488 hogs; and others, 18,179 hogs.

Total: 19,008 cattle; 1,748 calves; 47,706 hogs; and 9,801 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep

Armour ... 3,456 1,340 566 2,855
Cudahy ... 2,802 1,444 3,192 1,969
Wilson ... 836 79 2,569 ...
Butchers ... 6,333 ... 781 ...
Others ... 2,359 ... 2,947 ...

Total ... 15,786 2,863 10,055 4,824

OMAHA

Cattle and Calves Hogs Sheep

Armour ... 5,309 7,629 3,422 3,422
Cudahy ... 3,880 9,031 1,019 ...
Swift ... 4,097 6,872 2,193 ...
Wilson ... 2,257 6,955 491 ...

Cornhusker ... 399
Neb. Beef ... 502
Eagle ... 67
Gr. Omaha ... 211
Hoffman ... 173
Rothschild ... 541
Roth ... 757
Kangan ... 1,342
Merchants ... 131
Midwest ... 83
Omaha ... 306
Union ... 415
Others ... 9,947

Total ... 20,470 40,434 7,125

E. ST. LOUIS

Cattle Calves Hogs Sheep

Armour ... 2,478 1,496 4,023 3,173
Swift ... 3,036 2,180 5,433 1,656
Hunter ... 781 ... 5,121 ...
Heil ... 3,203
Krey ... 3,758
Laclede ... 1,235
Selhoff ... 716

Total ... 6,295 3,676 26,489 4,829

ST. JOSEPH

Cattle Calves Hogs Sheep

Swift ... 2,875 875 9,122 5,564
Armour ... 2,648 321 4,576 2,139
Others ... 4,849 163 4,060 ...

Total ... 10,372 1,359 17,759 7,703

*Does not include 16,838 hogs and 711 sheep direct.

SIOUX CITY

Cattle Calves Hogs Sheep

Armour ... 3,597 17 12,833 1,787
Cudahy ... 2,641 ... 13,499 1,282
Wilson ... 2,063 5 3,469 1,540
Butchers ... 220 4 10 ...
Others ... 6,380 78 12,564 530

Total ... 14,931 104 42,375 5,139

WICHITA

Cattle Calves Hogs Sheep

Cudahy ... 1,909 729 2,106 1,038
Kansas ... 232
Dunn ... 66
Dold ... 167 ... 462 ...
Sunflower ... 10 ... 65 ...
Pioneer
Excel ... 750
Others ... 3,442 ... 821 606

Total ... 5,776 729 3,454 1,655

OKLAHOMA CITY

Cattle Calves Hogs Sheep

Armour ... 2,749 494 1,223 1,030
Wilson ... 2,704 403 643 266
Butchers ... 151 ... 1,094 ...

Total ... 5,604 897 2,960 1,296

*Does not include 1,032 cattle, 1,263 calves, 8,318 hogs and 2,116 sheep direct.

LOS ANGELES

Cattle Calves Hogs Sheep

Armour ... 212 ... 372 ...
Cudahy ... 41
Swift ... 517
Wilson ... 470
Acme ... 433 43 ...
Atlas ... 457
Clougherty ... 44 ... 22 ...
Coast ... 193 ... 42 ...
Bridgeford ... 24 ... 51 ...
Commercial ... 682
Gr. West ... 637
Harman ... 329 1
Liner ... 400 ... 422 ...
Others ... 4,003 838 233 ...

Total ... 8,040 822 1,142 ...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,463	165	2,918	7,052
Swift	364	...	1,252	2,461
Cudahy	947	73	1,948	817
Wilson	955
Others	3,630	304	3,873	725
Total	7,359	542	9,491	11,055

	Cattle	Calves	Hogs	Sheep
Gall	193
Meyer
Kahn's
Schlachter	52
Northside
Others	3,549	668	13,844	1,517
Total	3,601	668	13,844	1,710

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	193
Meyer
Kahn's
Schlachter	52
Northside
Others	3,549	668	13,844	1,517
Total	3,601	668	13,844	1,710

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	3,835	3,467	20,747	4,626
Bartusch	847
Cudahy	1,150	1,670
Rifkin	865	50
Superior	1,049
Swift	3,396	4,449	24,919	1,902
Others	1,792	1,730	10,564	3,945
Total	12,934	9,696	56,230	12,143

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,578	2,353	439	3,187
Swift	2,321	1,458	588	1,669
Blue Bonnet	492	21	199	...
City	423	38	46	...
Rosenthal	172	25
Total	4,986	3,895	1,272	4,856

TOTAL PACKER PURCHASES

Week to date	Cattle	Calves	Hogs	Sheep
Nov. 8	300,000	474,000	167,000	Cor. Week Nov. 8
Previous week	410,000	512,000	279,000	Week 1951
Same wk.	313,000	635,000	185,000	
1951 to date	11,013,000	21,458,000	7,865,000	
1951 to date	10,497,000	22,894,000	7,231,000	

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended November 1, with comparisons, are shown in the following table:

Week to date	Cattle	Hogs	Sheep
300,000	474,000	167,000	
410,000	512,000	279,000	
313,000	635,000	185,000	
11,013,000	21,458,000	7,865,000	
10,497,000	22,894,000	7,231,000	

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Nov. 1:

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,500	1,900	1,350	100
N. Portland	1,825	350	1,590	1,635
S. Francisco	725	75	1,400	4,675

CORN BELT DIRECT TRADING

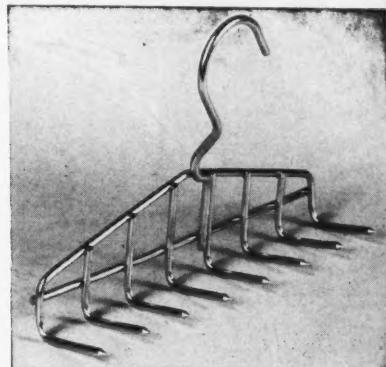
Des Moines, Ia.—Nov. 12—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:
 160-180 lbs. \$13.25@15.40
 180-240 lbs. 14.85@16.75
 240-300 lbs. 15.20@16.75
 240-300 lbs. 14.75@16.20
 Sows:
 270-360 lbs. \$15.00@16.00
 440-550 lbs. 12.75@14.90

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

This week estimated	Same day last wk. actual	
Nov. 6	78,000	49,500
Nov. 7	52,000	46,000
Nov. 8	49,000	41,000
Nov. 10	72,000	87,000
Nov. 11	12,000	51,000
Nov. 12	80,000	72,500

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- Has a special sugar base.

- A soluble seasoning which produces a uniform and lasting flavor.

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THE PROFIT BRAND

Bright-red for sales appeal, eye appeal. Firm, thick-walled, Cannon's own California Wonder strain. No brine, no washing, no cutting. Diced, packed in convenient #10 tins, no spoilage or leftovers. Cannon gives you more for your money—up to ten ounces more per tin, three pounds more per case. It's Cannon's exclusive extra heavy pack method (Pat. No. 2,587,466). Once you try them—write for free sample on your letterhead—you'll buy them—for profit.

H. P. CANNON & SON, INC.

Bridgeville, Delaware

Established 1881

FRESH CRISP DICED
RED SWEET PEPPERS

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:	Carcasses	BEEF CURED:
Week ending Nov. 8, 1952.	11,810	Week ending Nov. 8, 1952. 14,50
Week previous	10,492	Week previous
Same week year ago	5,673	Same week year ago

COW:		PORK CURED AND SMOKED:
Week ending Nov. 8, 1952.	1,479	Week ending Nov. 8, 1952. 14,50
Week previous	1,145	Week previous
Same week year ago	3,691	Same week year ago

BULL:		LARD AND PORK FATS:
Week ending Nov. 8, 1952.	563	Week ending Nov. 8, 1952. 25,50
Week previous	566	Week previous
Same week year ago	735	Same week year ago

VEAL:		LOCAL SLAUGHTER
Week ending Nov. 8, 1952.	11,959	Week ending Nov. 8, 1952. 7,24
Week previous	12,326	Week previous
Same week year ago	9,256	Same week year ago

LAMB:		CATTLE:
Week ending Nov. 8, 1952.	35,409	Week ending Nov. 8, 1952. 7,24
Week previous	28,874	Week previous
Same week year ago	21,428	Same week year ago

MUTTON:		CALVES:
Week ending Nov. 8, 1952.	529	Week ending Nov. 8, 1952. 7,00
Week previous	557	Week previous
Same week year ago	689	Same week year ago

HOG AND PIG:		SHEEP:
Week ending Nov. 8, 1952.	8,358	Week ending Nov. 8, 1952. 49,15
Week previous	14,895	Week previous
Same week year ago	8,039	Same week year ago

PORK CUTS:		COUNTRY DRESSED MEATS
Week ending Nov. 8, 1952.	1,844,554	VEAL:
Week previous	1,270,975	Week ending Nov. 8, 1952. 4,97
Same week year ago	2,029,133	Week previous

BEEF CUTS:		VEAL:
Week ending Nov. 8, 1952.	87,885	Week ending Nov. 8, 1952. 4,97
Week previous	106,145	Week previous
Same week year ago	45,903	Same week year ago

VEAL AND CALF CUTS:		HOG:
Week ending Nov. 8, 1952.	2,784	Week ending Nov. 8, 1952. 4
Week previous	5,667	Week previous
Same week year ago	2,091	Same week year ago

LAMB AND MUTTON CUTS:		LAMB AND MUTTON:
Week ending Nov. 8, 1952.	1,449	Week ending Nov. 8, 1952. 9
Week previous	1,207	Week previous
Same week year ago	4,846	Same week year ago

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending November 8 was reported by the U.S. Department of Agriculture as follows:

City or Area	Cattle	Calves	Hogs & Lambs	Sheep & Lambs
Boston, New York City Area ¹	8,455	9,482	51,841	51,841
Baltimore, Philadelphia	6,215	879	26,227	1,42
Cincinnati, Cleveland, Detroit, Indianapolis	13,370	3,920	85,226	12,59
Chicago Area	22,974	4,977	82,599	18,19
St. Paul-Wis. Area ²	22,700	26,157	146,327	13,69
St. Louis Area ³	13,462	9,692	79,216	10,35
Sioux City	8,711	70	38,801	7,30
Omaha	23,055	471	63,864	10,66
Kansas City	14,845	4,287	28,444	10,65
Iowa-So. Minnesota ⁴	19,549	3,851	256,915	35,47
Louisville, Evansville, Nashville, Memphis	8,929	8,397	38,273	—
Georgia-Alabama Area ⁵	7,506	4,655	20,765	—
St. Joseph, Wichita, Oklahoma City	18,511	6,007	51,031	16,39
Ft. Worth, Dallas, San Antonio	18,620	8,925	15,850	11,19
Denver, Ogden, Salt Lake City	10,765	638	12,996	13,29
Los Angeles, San Francisco Area ⁶	21,324	2,700	34,165	28,05
Portland, Seattle Spokane	4,848	767	15,041	5,50
Grand total	243,857	95,875	1,047,583	249,63
Total previous week	260,727	107,162	1,031,997	276,45
Total same week, 1951	244,013	96,013	1,288,077	215,53

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wisc. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Mobile, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Nov. 7:

	Cattle	Calves	Hogs
Week ending Nov. 7	2,698	1,442	11,35
Week previous (five days)	2,513	1,003	10,60
Corresponding week last year	2,662	1,715	16,27



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in name...
high grade in fact!

...also a complete line
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Pre-Cooked Frozen Foods
and Canned Meats

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EXECUTIVE OFFICES: 2011 MICHIGAN AVENUE, DETROIT 16

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ORIGINAL PHILADELPHIA SCRAPPLE

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INCORPORATED

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Hydrogenated LARD FLAKES

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Carload and L.C.L. Shipments.

Our Laboratory facilities are available free to help you determine quantities to be used and methods of operation.

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THE E. KAHN'S SONS CO.
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BARLIANT'S

WEEKLY SPECIALS

Write for Our Bulletins—Issued Regularly.

Sausage Equipment

5419—GRINDER:	Buffalo 256-B, 7½ HP. motor. \$ 600.00
5414—GRINDER:	Boss #161, 40 HP., new motor. 825.00
5214—GRINDER:	Buffalo 256-B, 5 HP. motor. 440.00
5213—MIXER:	Buffalo, 4000 cap., 5 HP. motor, chain drive. 440.00
5269—MIXER:	2500 cap., 1 HP. motor. 275.00
4662—MIXER:	Buffalo 2500 cap., air operated air cylinder for tilting hopper, V-belt drive, less motor. 1875.00
5202—SILENT CUTTER:	Buffalo 250, selfemying, 30 HP. motor, good cond. 975.00
5216—SILENT CUTTER:	Boss, 2 sets of knives, unloading device, 25 HP. motor, good cond. 935.00
4835—HOTTMANN CUTTER:	2500 cap., model C-3, complete, less motor. 425.00
5311—STUFFER:	Buffalo 250 cap., 2 valves, 6 tubes. 525.00
5282—STUFFER:	Buffalo, 500 cap. 665.00
5222—STUFFER:	Boss, 500 cap., new rubber gasket for piston, good condition. 165.00
5217—SILENT CUTTER:	Boss, 250, good cond. 220.00
5223—COMPRESSOR:	Pressure tank, 1½ HP. single phase, 220 volt motor. 247.00
5402—PATTY MAKER:	Hollomatic, model 28, very good condition. 325.00
5201—PLATFORM SCALE:	Toledo, model 1891, 5000 cap., steel post, platform 21 ½" x 29 ¼", 10' dial type. 425.00
5248—ELECTRIC SCALE:	2000 cap., dial type. 2000 cap., 2 tare beams 4000 4" track. 250.00
5271—SMOKEHOUSE:	Koch, 5000 cap., gas fired 225.00
5284—RACON SKINNERS:	(2) 1—Menges Rind Master, 20 discharge conveyor, 12" wide wire mesh belt, 12" centers, roller chain, less motor. 400.00
	1—Menges Rind Master, ser. #170, roller chain drive, less motor. 400.00

Lard and Rendering

5220—AGITATOR:	500 gal. water cooled, V-belt pulley, 2 paddle shafts. \$ 385.00
5230—BOSS SHAW:	Shaw, 20000 cap., 2 cables, runs on "T" beam. 250.00
5251—HOIST:	Quick-Lift, Coffing-Danville, 20000 cap., chain 12 fpm, runs on "T" beam. 150.00
5247—HIDE PULLER:	motor driven with winch 150.00
5381—HASHER-WASHER:	Anco, comb. Entrail, 30" x 10" cyl., GE 10 HP, 1160 rpm, 3 ph., 60 cyl., 440 volt, type KF frame 326. 1600.00
5272—COOKER:	Jordan #10, complete with 25 HP. motor. 4000.00
5003—COOKERS:	Dupps, 50000 cap., all standard accessories. New—Never Used. 5250.00
5431—COOKERS:	(2) Boss, 5x12, flat head, with 25 HP. motor, good condition. ea. 3000.00
5253—COOKER:	4½ x 10, Anco, with 28 drive, jacked head, 25 HP., 60 cyl., about 6-7 yrs. old. 3750.00
5255—GREASE MELTING PAN:	6'6" x 5'6" x 3', with heavy screened basket, coils in bottom 250.00
5273—HYDRAULIC PRESS:	300 ton with 3 stage pump, complete with all fittings. 1750.00
5060—HYDRAULIC PRESS:	Anco, 600 ton, excellent condition, pump. 4900.00
5233—HYDRAULIC PRESS:	Boss, #728A, size 1. 150 ton, cut 20" x 30", can cracklings 200#, with 13 extractor plates, gauge, operating valve, 1 Boss 730 steam hydraulic pump, 17" x ¾" x 38", with stainless steel piston, stainless steel seat, automatic steam governor & 5 pint lubricator, save \$1000.00 on a new press. 3800.00
5425—MAGNETIC SEPARATOR & RECYCLER:	Dings 2000 Separator, 2622 Recycler, plus Albright-Nell 2609. 350.00
5357—BLOW TANK:	Boss, 40000 cap., complete with fittings. 775.00
5261—STORAGE TANK:	vertical, 17' high x 10'6", 4" coils. 700.00
5262—TANK:	Horizontal, 7'6" x 30', manhole opening on top one end with 2" coils, rifled. 700.00
5285—COOKER:	French Oil 4' x 2', 15 HP. mtr. HYDRAULIC PRESS: French Oil 150 ton PERCOLATOR, SETTLING TANK & STORAGE TANK, VOTATOR, JR. New in 1947, used only 6 times. Price for the lot. 8250.00

Kill Floor

4827—HOG HOIST:	Boss, vertical, 3 HP. motor. 800.00
4341—BEEF HOIST:	Shepard-Niles, form 8B, 20000 cap., condition excellent. 235.00
5212—DEHAIRER:	Rulak, scalding tank & cat-wire, 1½" HP. motor. 935.00
4921—DEHAIRER:	Bois, 1½" HP. motor. 790.00
4970—UNSHACKLING DEVICE & DROPPER:	Globe #32121, ½ HP. motor, ½ list price. 790.00
3581—CARCASS DROPPER:	Similar to St. John #765—New. ea. 375.00
5306—BEEF WASHER:	Globe, high pressure, new in original crate, complete, less motor. 200.00
5398—TRIPE SCALDER:	Globe, small size cyl. 300.00
4235—CASING FLUSHER:	stainless steel table top, motor driven rolls. 200.00

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U. S. Yards, Chicago 9, Ill.

Cliffside 4-6900

BARLIANT & CO.

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

EQUIPMENT WANTED

WANTED: Filter Presses, Expellers, Kettles, Grinders & Pulverizers, Screens, Cookers, Rendering Presses. EW-34, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

WANTED: Hot water heater to burn gas for fuel. Minimum capacity 2,000 gal. per hour to 200 degrees F.

S. E. MIGHTON CO.

Bedford Ohio

PRESSURE COOKER for bones wanted. Large capacity. S. E. MIGHTON COMPANY, Bedford, Ohio.

BUSINESS OPPORTUNITIES

BUYER or PARTNER: Interested in provision plant. Capacity, manufacture 30,000% and over weekly, meat products. All new equipment. 2 story building, 150' x 60'. 1 acre of land with railroad siding. Modern sausage kitchen, 2 portable smokehouses, Jordan cooker, 2 refrigerators, chilling room 30' x 20'. Freezer 22' x 10'. Poultry department — picking machine and dressing room with scalding, cooker and freezer. Overhead scales and track conveys from smokehouse to refrigerator. Centrally located for distribution. Over 1,000,000 population in 50 mile radius. Located in small town in northeastern New York state. W-475, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

TANKAGE

We buy dry and wet rendered tankage, dried underground blood in carloads. Please submit your offerings.

AMERICAN MILL SERVICE CO., INC.
118 Portland Avenue Minneapolis, Minn.

WAXED MEAT BOARDS

For sliced Bacon, Frankfurters, Sausage, Luncheon Meat, etc., cut to size. Immediate delivery. Competitive prices. Samples cut to size gladly submitted.

BORAX PAPER PRODUCTS COMPANY
783 Cauldwell Ave. Bronx 56, New York, N. Y.

BONES WANTED

Carloads junk bones.
CATTLE — HOG — SHEEP — HORSE
Greasy mixed-type bones.

W. H. STURGES CO.
27th & "N" Streets OMAHA 7, NEBRASKA

YOUR PACKAGED MEATS

NEED CODE DATING

We offer a Complete Line of Code Daters and Name Markers—Automatic for Conveyor Lines and Wrapping Machines—also Power-Driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem.

KIWI CODERS CORPORATION

3804-06 N. Clark St. Chicago 13, Illinois

MID EASTERN PACKER WANTS

800 DRESSED HOGS PER WEEK
ALSO INTERESTED IN OFFAL ITEMS.

W-467, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

EQUIPMENT FOR SALE:

In order to make room in our shop, we must clear out the following equipment which has been rebuilt to look and operate like new. We offer it f.o.b. our plant, at bargain prices, or a cash-with-order basis, with a 30 days money-back guarantee if not satisfied.

1—BUFFALO, 500% CAP. STUFFER... \$1200.00

2—BOSS, 500% CAP. STUFFERS, ea... 1200.00

3—ANCO, 400% CAP. STUFFERS, ea... 1000.00

Each of above is modern with swing lid, safety ring, adjustable pistons, 2 stuffing cocks, 2 sets of St.St. tubes, air control valves; each has been reborbed and has new gaskets.

1—BOSS, SILENT CUTTER, MODEL 460, 250% CAP., direct connected to 25 HP. motor; completely rebuilt, bargain at 1200.00

1—BOSS, GRINDER, Size 166, Model 456, driven by 20 HP. motor mounted overhead and V-belt connected to grinder. Rebuilt and has new cylinder and set of new knives and plates; also St.St. charging chute.

Bargain at 1000.00

1—BOSS, SAUSAGE MIXER, Size No. 7, 100% Cap. hand dump type with 1 HP. motor drive mounted at rear. This one will please you at 300.00

2—U.S. SLICERS, Heavy Duty Model No. 3, with St.St. shingling conveyors, rebuilt throughout like new. Each 1750.00

1—U.S. SLICER: Model 150-B, with shingling conveyor. Only a few years old and has been reconditioned; looks like new.

Bargain 700.00

1—GLOBE O'CONNOR DERINDER; latest model for skinning fresh or after smoking. Used less than 90 days and is a terrific bargain at 650.00

1—PAUNCH TRUCK, LIKE GLOBE 7287, newly galv. with St.St. pluck pan, new RTRB running gear. Like new 100.00

100—HAM & BACON TREES: Anco 423, 4 station type, notched bars 32" long 12" apart with double trolley hangars. Good as new, ea. 10.00

3—TRACK SCALES: New, Howe 1348, low ceiling type, 20000 cap., 4" wide track section, with wall type scale beam and bracket; bargain at ea. 200.00

Write, wire or phone GOODFELLOW 4822 for more details on these good buys which won't last long.

DOHM & NELKE, INC.

7700 E. Railroad Avenue

St. Louis 15, Mo.

ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.
Chicago Office, 332 S. Michigan Ave.

INCREASE
SALES
WITH...

"OLD-TYME"
FRANKS

"When in Rome do as the Romans do," may be all right for Romans—but here this adage doesn't always pay off. For example, a famous packer decided that instead of promoting the style of Frank everybody else pushed—he'd individualize his approach by featuring the distinctive flavor of "OLD-TYME" (sheep casing) FRANKS. RESULT? Sales increase of 56%. Write for details...

OPPENHEIMER CASING CO.
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Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed; set solid. Minimum 20 words \$4.00; additional words 20¢ each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15¢ each. Count ad-

dress or box number as 8 words. Headlines 75¢ extra. Listing advertisements 75¢ per line. Displayed, 38.25 per inch. Contract rates on request.

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PLEASE REMIT WITH ORDER.

POSITION WANTED

GENERAL MANAGER OR PLANT MANAGER

Medium size packinghouse. Age 44. College graduate and many Institute courses. 15 years all departments. 10 years assistant and 4 years general manager. Know livestock buying, plant operation, process accounting, personnel, product and supplies purchasing, fleet operation, by-product sales, office accounting, sales management and market analysis. Best references. Benj. P. Moulton, 716 State Street, Lima, Ohio.

BROKER: Can sell in metropolitan New York. All packinghouse products, especially pork, cuts and trimmings. W-462, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

HELP WANTED

PLANT MANAGER for

JAMAICA, BRITISH WEST INDIES

Exceptional opportunity for married man desirous of location in Jamaica. Position requires ability to design and lay out complete beef processing plant including by-products, handling the construction phase, and operating the plant after completion. Thorough knowledge of equipment maintenance, refrigeration, and production necessary. Prefer graduate engineer with high executive ability. Give complete details on age, education, experience and salary requirements.

W-468, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

REFRIGERATION ENGINEER

TO TAKE FULL CHARGE OF

POWER PLANT

We offer good pay, attractive profit sharing and insurance plan. REPLY TODAY. Give all particulars.

THE SUCHER PACKING CO.

400 N. WESTERN AVE. DAYTON, OHIO

FOREMAN and SAUSAGE MAKER: Wanted for medium sized plant. Prefer man from Chicago area. References and past experience required. W-455, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENDERING PLANT MANAGER: Wanted for central Illinois location. Three cookers, two expellers, near-new plant. W-448, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Young, aggressive for midwest area. Knowledge of sausage manufacturing helpful, but not essential. State qualifications and salary expected. Do not call in person. WRITE Hercules Fasteners, Inc., 1140 E. Jersey St., Elizabeth, N.J.

GENERAL FOREMAN: For rendering department. Former experience necessary. Knowledge of hides helpful but not necessary. Reply stating experience, past employment and age. W-465, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALES MANAGER

One of the largest pork packing houses on the Atlantic seaboard—operating two plants—requires the services of an energetic sales manager who can reorganize a sales department and develop new sources of distribution. Submit detailed resume of background. Replies and negotiations will be held in strict confidence. This position represents an excellent opportunity to the right man.

W-446, THE NATIONAL PROVISIONER
18 East 41st St. New York 17, N.Y.

WANTED

WORKING IN EDIBLE RENDERING FOREMAN SUGARDALE PROVISION COMPANY

CANTON OHIO

SALESMAN: (Commission) To sell full line of machinery equipment and supplies for slaughterers, packers and locker plants. Write the C. SCHMIDT CO., 1712 John Street, Cincinnati 14, Ohio.

EXPERIENCED MAN to run department for smoking meats — pork. State experience and references. W-469, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

PLANTS FOR SALE

PACKING PLANT

Now operating as custom plant. Capacity 250 cattle, 400 hogs, 30,000 lbs. sausage weekly. Complete and sound. Ideally located in big city near stockyards. Excellent potential. Terms. Contact

SODER SOUTHWESTERN REALTY
BROKERS
312 Hightower Bldg. Oklahoma City, Okla.

MODERN MEAT PACKING PLANT

Built in 1946. Only one on the Olympic peninsula, at Port Angeles, Washington. Holding pens, live-stock scales, kill floor, sausage kitchen, 2 smokehouses, 2 coolers, 2 trucks. Modern dwelling, 5 rooms and bath. Watchman's cabin. 18 acres, \$50,000. FS-474, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT WANTED

WANTED TO BUY: Small sausage plant, wholesale or retail. If possible with slaughtering. Prefer eastern states. Give full details in reply. W-470, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

EQUIPMENT FOR SALE

14—Anderson Expellers, all sizes.
1—Mech. Mfg. Co. 5'x16 Cooker-Melter.
6—150, 350, 600, 800 gal. Dopp Seamless Kettles.
1—Davenport #3A Dewaterer, motor driven.
We also have a large stock of S/S, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.

Only a partial listing.

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14 Park Row BA 7-0600 New York 38, N.Y.

NO. 10 CAN BARGAIN

About 2½ cans in bags (603 x 700) with ends. 1¼ pound hot dipped. Part plain and part with M enamel inside. \$80.00 per M.

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BOILER

262-319 HP 2-pass KEWANEE FIREBOX BOILER, ASME, 100%, insured. In very excellent condition. \$3500 FOB St. Louis; With stoker \$3950.

UNITED STEEL PRODUCTS CO.
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Phone 35-2855

ANDERSON EXPELLER

1951—Red Lion, used one week. Good as new. One #1 Anderson—good. This is surplus equipment. ROLLA C. BELT, RFD #3, MARYSVILLE, Ohio.

★ ANDERSON EXPELLERS ★

All Models, Rebuilt, guaranteed, or AS IS.
PITTOCK & ASSOCIATES, Glen Riddle, Penn.

PACKINGHOUSE SLICER: U.S. Model 3, heavy duty bacon slicer in top working order. With stand. Extra slab gripper and two almost-new knives. FS-463, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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SAUSAGE CASINGS ANIMAL GLANDS

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407 SO. DEARBORN ST., CHICAGO 5, ILL.



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\$22,400⁰⁰

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Plant time, labor costs and shipping losses can be reduced by Hoerner Packaging Engineers. Their record of achievement in the design and manufacture of corrugated shipping containers provides ample evidence that their training can boost your profits.

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*Mr. R. E. Bowles

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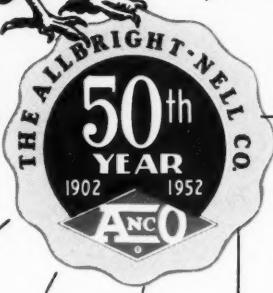
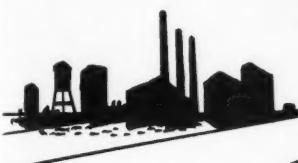
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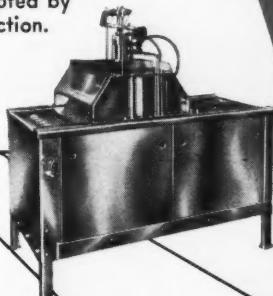
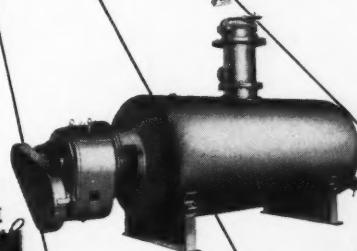
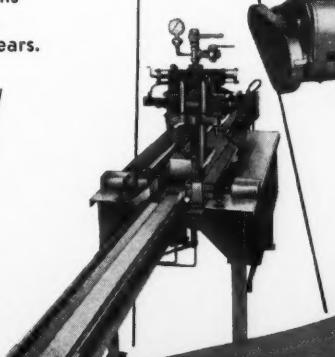
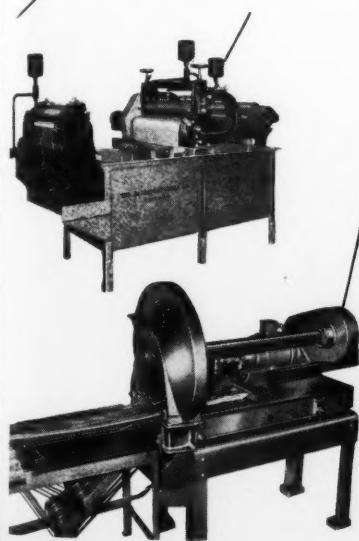
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and workmanship and adopted by
your Industry to step-up production.



The Anco Bacon Slicer — Bacon Pickle Injector —
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are but a few of the many contributions
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N. Y.

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"Picture Window Sales Punch"



A good "look" is often worth
a thousand words to a menu-planning housewife.

Many meat products have this extra sales potential.

It pays to make the most of it with colorful "protective" merchandising packages. Have you explored the full opportunities for greater sales by re-vitalizing your meat packages?

Sutherland's 34 years of experience in the packing industry
can be most helpful on such a program. Write
today for recommendations.

FOLDING, PARAFFINED, AND LAMINATED CARTONS
BAKERY PACKAGES • PREPACKAGING BOARDS AND TRAYS



LIQUID-TIGHT CONTAINERS • FOOD TRAYS • PAPERWARE
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